

DINNERLY



Cajun Chicken Alfredo Pasta:

Double the Servings. Same Price.



30-40min



2 Servings

Are you mesmerized by this dreamy cavatappi loaded with southern comfort, including cajun seasoning, cream cheese sauce, and juicy chicken thighs (psst, it's already pre-cut for optimal stovetop to plate timing!)? Or, is it the tasty deal that offers twice the food for the same price? It's okay, you can say both. We've got you covered! (2-person serves 4; 4-person plan serves 8)

WHAT WE SEND

- garlic
- 1 oz scallions
- ¾ oz piece Parmesan ⁷
- 10 oz pkg cubed chicken thighs
- ¼ oz pkt Cajun seasoning
- 2 (½ lb) pkgs cavatappi ¹
- 1 pkt cream cheese ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- olive oil
- all-purpose flour ¹
- 1½ cups milk ⁷

TOOLS

- large pot
- microplane or grater
- large skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

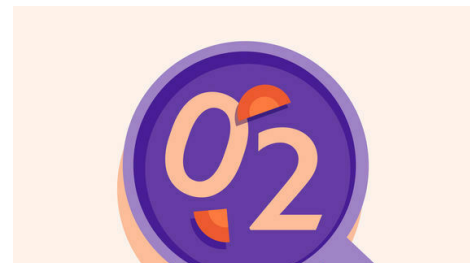
NUTRITION PER SERVING

Calories 690kcal, Fat 20g, Carbs 95g, Proteins 35g



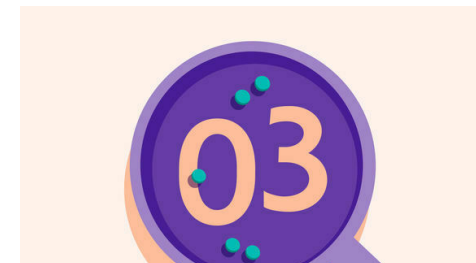
1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice. Finely grate **Parmesan**. Cut **chicken** into smaller ½-inch pieces; season all over with **all of the cajun seasoning** (use half for milder heat) and **a pinch of salt**.



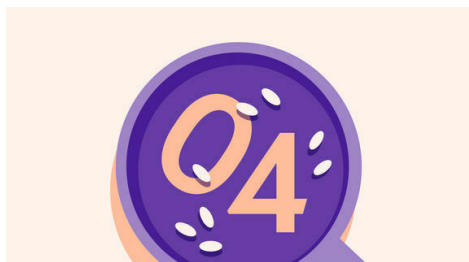
2. Cook pasta

Add **cavatappi** to boiling water and cook until al dente, about 8 minutes. Reserve **1½ cups cooking water**, then drain pasta well. Return pasta to pot off the heat.



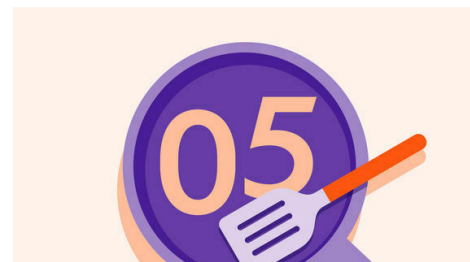
3. Cook chicken

Meanwhile, heat **2 tablespoons butter** and **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and cook, stirring once or twice, until well browned all over and cooked through, 7–10 minutes.



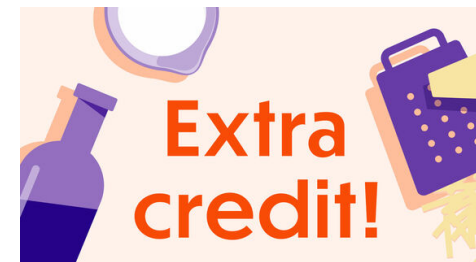
4. Make sauce

Add **garlic**, **scallions**, and **3 tablespoons flour** to skillet with **chicken**. Cook over medium-high heat, stirring, until fragrant, about 1 minute. Slowly stir in **cream cheese** and **1½ cups milk**. Bring to a boil over high heat, stirring, until cream cheese is melted. Reduce heat to low and cook until sauce is thickened, about 3 minutes.



5. Finish & serve

Pour **creamy chicken mixture** into pot with **pasta**. Add **reserved cooking water** and **half of the Parmesan** to pot; cook over medium heat, tossing, until combined and **pasta** is coated in **sauce**, about 1 minute. Season to taste with **salt** and **pepper**. Serve **Cajun chicken pasta** topped with **remaining Parmesan**. Enjoy!



6. Repurpose leftovers

Mix the leftovers with a bit of milk to moisten, then transfer to a baking dish and top with toasted breadcrumbs (or some crushed ritz crackers if you have it!). Bake at 400°F oven until browned on top.