

# DINNERLY



## Cajun Chicken Alfredo Pasta:

Double the Servings. Same Price.



30-40min



2 Servings

Are you mesmerized by the flavors of this dreamy cavatappi loaded with Southern comfort thanks to Cajun seasoning? 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! (2p plan serves 4; 4p plan serves 8)



## WHAT WE SEND

- garlic
- 1 oz scallions
- ¾ oz piece Parmesan <sup>1</sup>
- 10 oz pkg cubed chicken thighs
- ¼ oz Cajun seasoning
- 2 pkgs cavatappi <sup>2</sup>
- 1 pkt cream cheese <sup>1</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>1</sup>
- olive oil
- all-purpose flour <sup>2</sup>
- 1½ c. milk <sup>1</sup>

## TOOLS

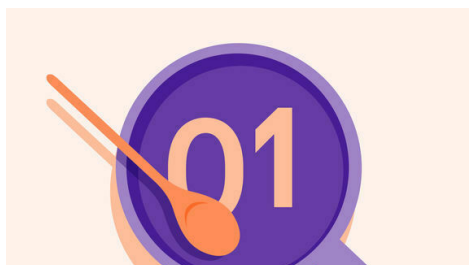
- large pot
- microplane or grater
- large skillet

## ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

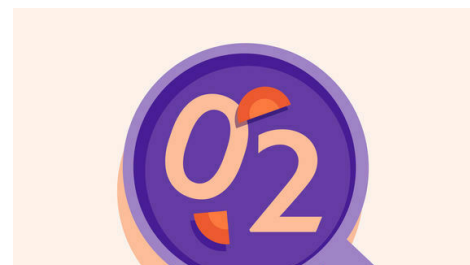
## NUTRITION PER SERVING

Calories 700kcal, Fat 20g, Carbs 95g, Protein 35g



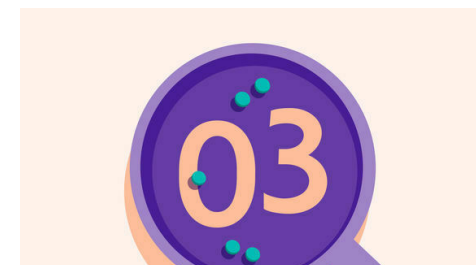
### 1. Prep ingredients

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 ½-inch pieces, then season all over with **Cajun seasoning** (use half for milder heat) and **a pinch of salt**.



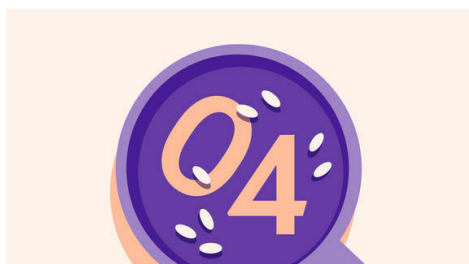
### 2. Cook pasta

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



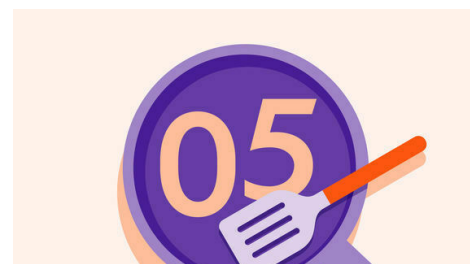
### 3. Cook chicken

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 and cooked through, 7–10 minutes.



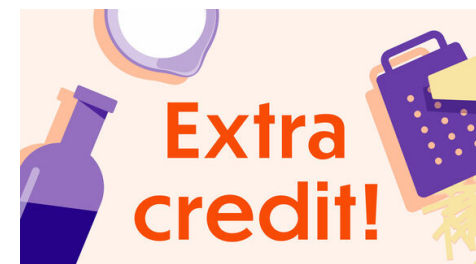
### 4. Make Alfredo sauce

Add **scallions, chopped garlic**, and **3 tablespoons flour** to skillet with **chicken**; cook over medium-high heat until fragrant, about 1 minute. Slowly stir in **cream cheese** and **1½ cups milk**. Bring to a boil, stirring, until cream cheese is melted, 1–2 minutes. Reduce heat to low and cook until sauce is thickened to the consistency of heavy cream, about 3 minutes.



### 5. Finish & serve

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



### 6. Leftover remix!

Repurpose tonight's leftovers into tomorrow's Dinnerly win! Transfer leftovers to a baking dish. When you're ready to cook, toss with a splash of milk to moisten, then top with toasted breadcrumbs (or crushed crackers if you have them!). Bake at 400°F until browned on top.