



## Lemony Chicken Scampi

with Baby Spinach & Linguine



20-30min



2 Servings

Scampi dishes are traditionally made with fish, but a buttery-garlicky sauce tastes great on any protein, especially tender pieces of chicken thighs. Adding freshly squeezed lemon juice cuts the richness of the dish by adding a bright citrus note—a perfect sauce for coating al dente linguine.



## What we send

- ½ lb linguine <sup>1</sup>
- garlic
- 1 lemon
- 10 oz pkg cubed chicken thighs
- ¼ oz fresh parsley
- ¾ oz piece Parmesan <sup>7</sup>
- 5 oz baby spinach
- 1 pkt chicken broth concentrate

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

## Tools

- large pot
- microplane or grater
- medium skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

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

### Nutrition per serving

Calories 960kcal, Fat 46g, Carbs 95g, Proteins 50g



### 1. Cook linguine

Fill a large pot with **salted water**, then bring to a boil. Add **linguine** and cook, stirring to prevent sticking, until al dente, 8-9 minutes. Reserve **1 cup cooking water**, then drain pasta.



### 2. Marinate chicken

Finely chop **4 teaspoons garlic**. Finely grate **1 teaspoon lemon zest** into a medium bowl, then separately squeeze **2 tablespoons lemon juice**. Pat **chicken** dry. To bowl with lemon zest, add **chicken, 1 tablespoon of the lemon juice, 2 teaspoons of the garlic, 2 tablespoons oil, 1 teaspoon salt, and ¼ teaspoon pepper**; toss to coat chicken. Let marinate until step 5.



### 4. Sauté spinach

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **remaining garlic** and cook until fragrant, about 30 seconds. Add **spinach** and season with **¼ teaspoon salt** and **a few grinds pepper**. Cook until just wilted, about 2 minutes. Transfer to a plate and cover to keep warm. Wipe out skillet.



### 5. Cook chicken

In a liquid measuring cup, whisk to combine **broth concentrate, remaining lemon juice, and ¾ cup of the cooking water**. In same skillet, heat **2 teaspoons oil** over medium-high. Add **chicken** and cook, turning once, until lightly browned and cooked through, 4-5 minutes. Transfer chicken to a bowl.



### 3. Prep ingredients

Pick **parsley leaves** from stems, then finely chop leaves, discarding stems. Finely grate **Parmesan**.



### 6. Finish sauce & serve

Add **broth mixture** and **2 tablespoons butter** to same skillet, stirring to melt. Add **linguine, chicken and any juices, and 1 tablespoon of the remaining cooking water** at a time, stirring, until sauce reaches desired consistency. Serve **chicken and linguine** topped with **parsley** and **half of the Parmesan** with **sautéed spinach** and **remaining Parmesan** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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