

DINNERLY



Chicken Parm Pasta Bake:

Double the Servings. Same Price.



30-40min



2 Servings

This pasta bake may not look like a traditional chicken Parm, but after one bite, you'll swear you're sitting at your favorite Italian restaurant. Bust out your red checkered table cloth and dig into our remixed version of a classic. Bonus: You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2-p plan makes 4 servings; 4-p plan makes 8 servings.)

WHAT WE SEND

- garlic
- ¾ oz piece Parmesan ⁷
- 10 oz pkg cubed chicken thighs
- 6 oz tomato paste
- 1 pkt Italian seasoning (use 3 tsp)
- 2 (6 oz) pkgs pasta shells ¹
- 1 oz panko ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- microplane or grater
- large ovenproof skillet
- rimmed baking sheet
- small skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

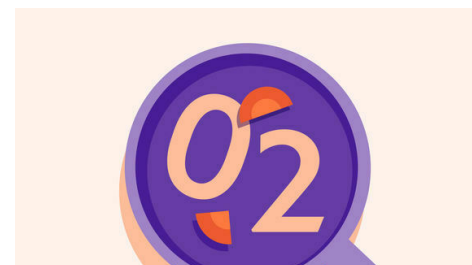
NUTRITION PER SERVING

Calories 640kcal, Fat 25g, Carbs 78g, Proteins 30g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**. Pat **chicken** dry, then season all over with **salt** and **pepper**.



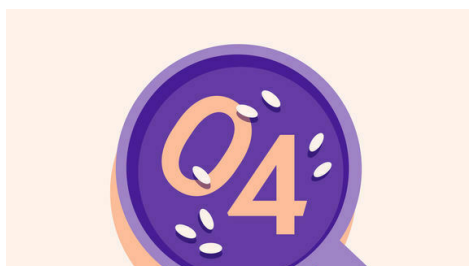
2. Cook chicken

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **chicken** and cook, stirring occasionally, until well browned and cooked through, 5–7 minutes. Add **chopped garlic** and cook, stirring, until fragrant, about 30 seconds.



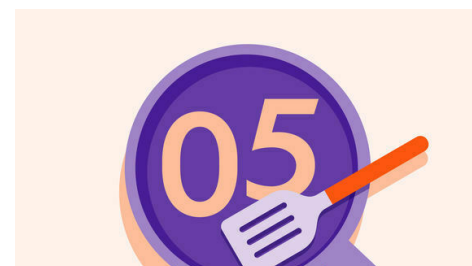
3. Make tomato sauce

Stir **tomato paste** into skillet with **chicken**; cook over medium-high heat until paste is lightly caramelized, 2–3 minutes. Add **4 cups water**, **2 teaspoons each of Italian seasoning and salt**, and **a few grinds of pepper**; bring to a simmer over high heat, scraping up any browned bits from the bottom of skillet. Stir in **2 tablespoons butter** and **half of the Parmesan** until melted.



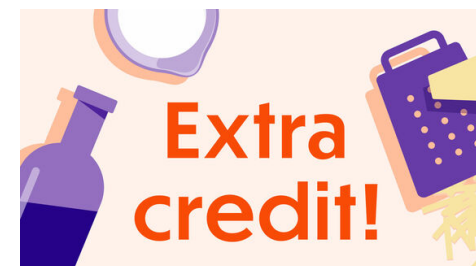
4. Bake pasta

Season **tomato sauce** to taste; remove skillet from heat. Stir in **pasta**, cover, and place skillet on a rimmed baking sheet (to catch any spills). Bake on center oven rack until pasta is beginning to soften, 10 minutes. Uncover and continue to bake until pasta is tender and sauce is slightly thickened, about 10 minutes more. Remove from oven and let sit for 5 minutes (sauce will thicken).



5. Finish & serve

Meanwhile, heat **1 tablespoon each of oil and butter** in a small skillet over medium. Once butter melts, add **panko** and **1 teaspoon Italian seasoning**; cook, stirring, until golden, fragrant, and crisp, 3–5 minutes. Transfer to a bowl. Serve **chicken Parm pasta bake** topped with **toasted breadcrumbs** and **remaining Parmesan**. Enjoy!



6. Say cheese!

When it comes to cheese, we like to make it rain. Finish this cozy pot off with generous dollops of seasoned ricotta for extra creamy contrast to the hearty flavors.