

DINNERLY



Creamy Chicken Noodle Casserole:

Double the Servings. Same Price.



40-50min



2 Servings

The only thing more comforting than a bowl of soup is our creamy chicken noodle casserole. Same cozy vibes and full of noodles, tender cubes of chicken, and veggies. Grab a spoon and dive in! Bonus: You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2p plan makes 4 servings; 4p plan makes 8 servings.)

WHAT WE SEND

- 2 oz celery
- ½ lb carrots
- 1 medium yellow onion
- garlic
- 10 oz pkg cubed chicken thighs
- 1 bag egg noodles ^{1,3}
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- ¾ c milk ⁷
- all-purpose flour ¹
- olive oil

TOOLS

- large saucepan
- large skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 420kcal, Fat 16g, Carbs 48g, Proteins 23g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Thinly slice **celery** on an angle. Scrub and trim **carrots**; cut into ½-inch rounds. Coarsely chop **onion** into ½-inch pieces. Finely chop **2 teaspoons garlic**. In a liquid measuring cup, whisk **¾ cup milk** and **2 tablespoons flour**; set aside for step 4. Pat **chicken** dry, then season all over with **salt** and **pepper**.



2. Cook noodles

Add **noodles** to boiling water and cook until al dente, 6–8 minutes. Drain, then return noodles to saucepan and toss with **1 teaspoon oil** to prevent from sticking. Cover to keep warm off the heat until step 5.



3. Brown chicken & veggies

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken**; cook until browned on the bottom, 4–5 minutes. Transfer chicken to a bowl (it will not be cooked through). Heat **2 teaspoons oil** in same skillet over medium-high. Add **onions, carrots, celery, and garlic**. Cook, scraping up any browned bits, until veggies are golden and beginning to soften, 1–2 minutes.



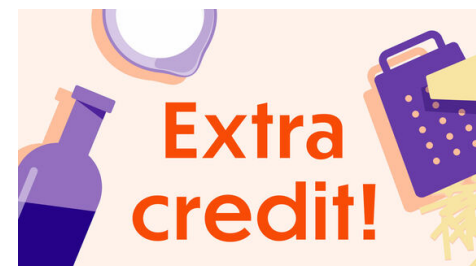
4. Make sauce

Return **chicken and any resting juices** to skillet with **veggies**; season with **salt** and **pepper**. Add **turkey broth concentrate, 4 cups water, 1½ teaspoons salt, and a few grinds of pepper**. Bring to a boil over high heat, then reduce heat to medium-low and simmer, stirring occasionally, until carrots are tender, 10–12 minutes.



5. Finish & serve

Stir **reserved milk-flour mixture** into skillet with **chicken and veggies**. Simmer over medium-high heat, stirring, until sauce is thick enough to coat the back of a spoon, 3–4 minutes. Transfer **sauce** to saucepan with **noodles**, stirring gently to combine and warm **noodles**. (If noodles seem dry, stir in 1 tablespoon butter over medium heat until melted.) Enjoy!



6. Add some greens!

Buddy up your warm bowl of chicken casserole with a light, crisp salad. Start with crunchy romaine, then toss in chopped cucumber, sliced red onion, toasted nuts, and shaved Parmesan. Finish it off with a bright dressing of lemon juice, olive oil, salt, pepper, and fresh herbs like parsley or basil.