

DINNERLY



Lemony Chicken Linguine:

More servings? Or leftovers? You choose!



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 2 pkgs pasta ¹
- garlic
- 1 lemon
- ¼ oz pkt dried oregano
- 10 oz pkg cubed chicken thighs
- 1 pkt turkey broth concentrate
- ¾ oz pkt grated Parmesan ⁷

WHAT YOU NEED

- 4 Tbsp butter ⁷
- 3 Tbsp all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

TOOLS

- large pot with a lid
- medium nonstick skillet

ALLERGENS

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

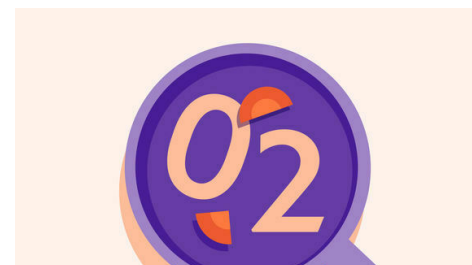
NUTRITION PER SERVING

Calories 650kcal, Fat 28g, Carbs 71g, Proteins 28g



1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring to prevent clumping, until al dente, 8–10 minutes. Reserve ½ **cup pasta water**, then drain pasta and return to pot off heat. Toss pasta with **1 tablespoon butter** and cover to keep warm until step 5.



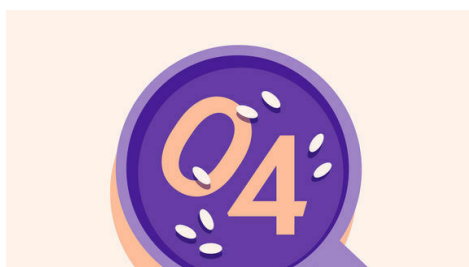
2. Prep ingredients

While pasta cooks, finely chop **2 teaspoons garlic**. Finely grate all of the **lemon** zest and squeeze all of the juice into a small bowl. In a medium bowl, mix **3 tablespoons flour** with **1 teaspoon oregano**, ½ **teaspoon salt**, and **a few grinds of pepper**.



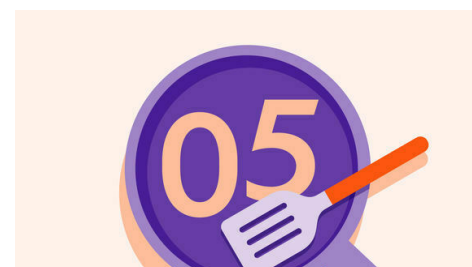
3. Cook chicken

Pat **chicken** dry. Add to bowl with **seasoned flour**; toss until evenly coated. Heat **3 tablespoons oil** in a medium nonstick skillet over medium-high. Add chicken in one layer and cook until browned and cooked through, flipping halfway through cooking time, 5–7 minutes. Transfer chicken to plate and set aside until step 5.



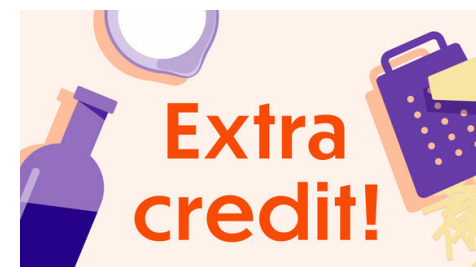
4. Make lemon sauce

Melt **1 tablespoon butter** in same skillet over medium heat. Add **chopped garlic** and ¼ **teaspoon oregano**; cook until fragrant, about 1 minute. Add **1 cup water** and **broth concentrate**; boil until slightly thickened, 5–7 minutes. Reduce heat to low, then whisk in **lemon zest and juice**, **2 tablespoons butter**, and **half of the Parmesan** until smooth. Season to taste.



5. Finish & serve

Return pot with pasta to low heat. Add **lemon sauce** and **chicken with any resting juices**, tossing to coat. Slowly add **reserved pasta water** until a glossy sauce coats the noodles (you may not use all the water). Top with **remaining Parmesan** before serving. Enjoy!



6. Carbo-load!

Is there such a thing as too many carbs? Not in our book. Toast up some crusty bread and serve it alongside to soak up the lemony sauce.