

DINNERLY



Creamy Chicken & Spinach Pasta Bake:

No chopping. No slicing. No knife required!



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken and spinach pasta bake? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and chicken, assemble the sauce, and broil it all together until the breadcrumbs are nice and crispy. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- garlic
- 1 oz pkt panko ²
- 6 oz pkg cavatappi ²
- 3 oz pkg baby spinach
- ½ lb pkg chicken breast strips
- 2 pkts turkey broth concentrate
- 2 (1 oz) pkts cream cheese ¹

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- olive oil
- all-purpose flour ²

TOOLS

- medium pot
- microwave
- medium ovenproof skillet

COOKING TIP

If you don't have a microwave, melt the butter in a saucepan on the stovetop instead.

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 39g, Carbs 85g, Protein 42g

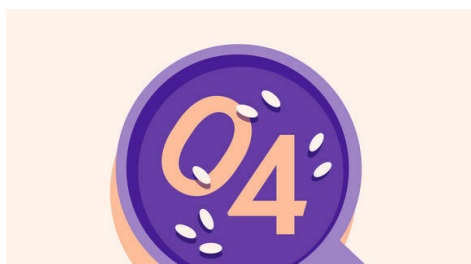


1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Place **spinach** in colander and drain pasta over to wilt; set aside for step 4.

Crush 2 **large garlic cloves**.

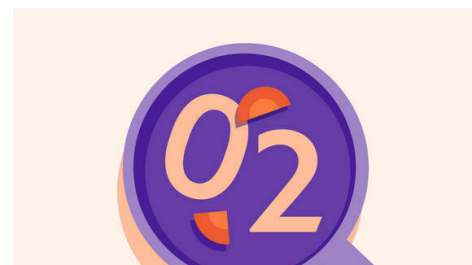
Place 2 **tablespoons butter** in a medium microwave-safe bowl; microwave until melted. Add **panko** and stir to combine.



4. Broil & serve

Add **chicken, spinach, and pasta** to skillet with **sauce**; stir to combine. Season to taste with **salt** and **pepper**. Evenly top with **panko mixture**.

Broil **chicken and spinach pasta bake** on top oven rack until **panko** is golden-brown and crisp and **sauce** is bubbling, 2–3 minutes (watch closely as broilers vary). Enjoy!



2. Cook chicken

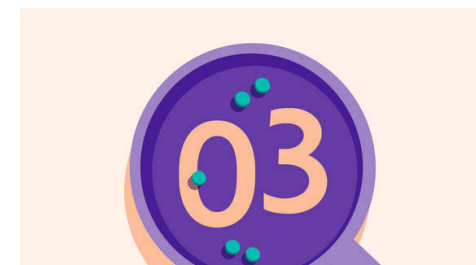
Preheat oven to broil with a rack in the top position.

Heat 2 **tablespoons oil** in a large ovenproof skillet over high. Add **chicken** and **crushed garlic**; cook, stirring occasionally, until well browned and cooked through, 3–4 minutes. Season with **salt** and **pepper**; transfer to a plate. Discard garlic, if desired.



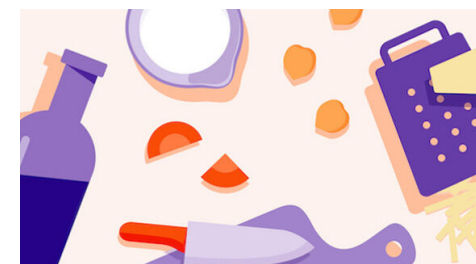
5. ...

What were you expecting, more steps?



3. Cook sauce

To same skillet, add **all the chicken broth concentrate, cream cheese, 1½ cups water, 1½ tablespoons flour, 1 teaspoon pepper, and ½ teaspoon salt**; scrape up any browned bits from bottom of skillet. Bring to a boil, then simmer over medium heat, whisking, until sauce is slightly thickened and coats back of a spoon, about 2–3 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!