



TUSCAN HERBED CHICKEN

over Creamy Tomato Linguine

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Garlic

(3 Cloves | 6 Cloves)



Roma Tomato*

(1 | 2)



**Tuscan Heat
Spice**

(1 | 2)



**Chicken
Breasts***

(1 | 2)



Linguine Pasta

(1 | 2)

Contains: Wheat



Cream Cheese*

(1 | 2)

Contains: Milk



**Shredded
Parmesan***

(1 | 2)

Contains: Milk

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Olive Oil
(1 TBSP | 2 TBSP)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

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CHEF'S TIP

You may notice that we pretty much always ask you to reserve a bit of pasta cooking water before draining. It's a good habit to get into! Wondering what makes this cloudy water so darn special? It's salty and starchy, and those magical starches help emulsify your sauce (aka turn it silky smooth). Basically, it makes good pasta great.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Peel **garlic**. Thinly slice 2 cloves (**4 cloves for 4 servings**) and finely chop remaining clove (**2 cloves for 4**). Dice **tomato**.



Place **chicken** in a medium bowl; pat dry with paper towels. Add a **large drizzle of olive oil**, **chopped garlic**, **half the Tuscan Heat Spice** (**you'll use the rest later**), **salt**, and **pepper**; turn chicken to thoroughly coat. Set aside. Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve **½ cup pasta cooking water** (**1 cup for 4 servings**), then drain.



While pasta cooks, heat a **drizzle of olive oil** in a large pan over medium heat. Add **chicken** and cook until browned and cooked through, 6–8 minutes per side. (**If chicken starts to brown too quickly, lower that heat!**) Turn off heat; transfer chicken to a cutting board. Once cool enough to handle, thinly slice crosswise.



Melt **2 TBSP butter** (**4 TBSP for 4 servings**) in same pan over medium heat. Add **sliced garlic**; cook, stirring, until fragrant, 1 minute. Add **tomato**, **remaining Tuscan Heat Spice**, **salt**, and **pepper**. Cook, stirring, until softened, 2–3 minutes.



Stir **cream cheese**, **half the Parmesan** (**save the rest for serving**), and **half the reserved pasta cooking water** into pan with **tomato mixture**. Bring to a simmer, then stir in **pasta**. (**If necessary, stir in more pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**) Turn off heat; taste and season with **salt** and **pepper**.



Divide **creamy tomato linguine** between plates. Top with **sliced chicken** and **remaining Parmesan**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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