



LEMON-THYME CHICKEN LINGUINE

with Zucchini

WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated.**

Chicken is fully cooked when internal temperature reaches 165 degrees.



Zucchini *
(1 | 2)



Lemon *
(1 | 1)



Linguine Pasta
(1 | 2)
Contains wheat



Chicken Breast Strips *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Dried Thyme
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Cream Cheese *
(1 | 2)
Contains milk



Sour Cream *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Olive Oil
(2 tsp | 4 tsp)

Butter
(2 TBSP | 2 TBSP)
Contains milk

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.



1. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Peel and finely chop **garlic**. Zest and quarter **lemon**.



2. Once water is boiling, add **pasta** to pot. Cook until al dente, 9-11 minutes. Reserve ½ **cup pasta cooking water**, then drain.



3. Meanwhile, heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini** and cook, stirring occasionally, until browned and softened, 7-8 minutes. Season with **salt** and **pepper**. Transfer to a plate.



4. While zucchini cooks, pat **chicken** dry with paper towels. Season with **half the thyme**, **salt**, and **pepper**. Once zucchini is done, heat a **drizzle of olive oil** in same pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, about 5 minutes. Add **garlic** and cook until fragrant, 1 minute more. Taste and season with more thyme, if you'd like. Reduce heat to low.



5. Stir **pasta**, **stock concentrate**, ¼ **cup pasta cooking water** (⅓ **cup** for 4 **servings**), **zucchini**, **cream cheese**, **sour cream**, a squeeze of **lemon juice**, **half the lemon zest**, and **2 TBSP butter** (4 **TBSP** for 4) into pan with **chicken** until thoroughly combined. Turn off heat; season with **salt** and **pepper**. (If sauce seems too thick, add more reserved pasta cooking water until everything is coated in a creamy sauce.)



6. Divide **pasta** between bowls. Top with as much **remaining lemon zest** as you'd like.

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