



TUSCAN CHICKEN OVER CREAMY TOMATO LINGUINE

with Charred Lemon

WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated.**

Chicken is fully cooked when internal temperature reaches 165 degrees.



Roma Tomato *
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Lemon *
(1 | 2)



Tuscan Heat Spice
(1 | 2)



Chicken Breast Strips *
(1 | 2)



Linguine Pasta
(1 | 2)
Contains wheat



Cream Cheese *
(1 | 2)
Contains milk



Shredded Parmesan *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Butter
(2 TBSP | 4 TBSP)
Contains milk

Olive Oil
(1 TBSP | 2 TBSP)

CHEF'S TIP

Look—we know that you, like so many of us, have limited kitchen space. That's why we'll never tell you that you **MUST** purchase something like a mini non-contact infrared thermometer in order to be successful with our recipes. We do recommend a microplane for zesting your lemon in Step 1, though. It's the best guy for the job!



1. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Finely chop **tomato**. Peel **garlic**; thinly slice 2 cloves (4 cloves for 4 servings) and finely chop remaining clove (2 cloves for 4). Zest and halve **lemon**.



2. Place **chicken** in a medium bowl and pat dry with paper towels. Toss with a **large drizzle of olive oil**, **chopped garlic**, **half the Tuscan Heat Spice** (you'll use the rest in step 4), **salt**, and **pepper**. Set aside. Once water is boiling, add **pasta** to pot. Cook until al dente, 9-11 minutes. Reserve $\frac{1}{2}$ cup **pasta cooking water**, then drain.



3. Meanwhile, heat a large pan over medium-high heat. Add **lemon halves**, cut sides down, and cook until charred, 3-4 minutes. Remove from pan and set aside. 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. Remove from pan and set aside.



4. Add 2 TBSP **butter** (4 TBSP for 4 servings) and **sliced garlic** to same pan over medium-high heat. Cook, stirring, until butter is melted and garlic is fragrant, about 1 minute. Add **tomato**, **remaining Tuscan Heat Spice**, **salt**, and **pepper**. Cook, stirring, until slightly softened, 2-3 minutes.



5. Whisk **cream cheese**, **half the reserved pasta cooking water**, and **half the Parmesan** into pan with **sauce** until melted. Bring to a simmer, then stir in **pasta**, **chicken**, and **lemon zest**. Slowly add **remaining reserved pasta cooking water**, a splash at a time, until everything is coated in a creamy sauce. Season generously with **salt** and **pepper**.



6. Divide **pasta** between bowls and top with **remaining Parmesan**. Serve with **charred lemon halves** on the side (and **squeeze those babies all over your finished dish**).

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