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CHEESY BACON & RANCH CAVATAPPI

with Monterey Jack & Cheddar

WHAT WE SEND

* Keep refrigerated



Scallions *
(1 | 2)



Cavatappi
Pasta
(1 | 2)
Contains: Wheat



Bacon *
(4 oz | 8 oz)



Chicken Stock
Concentrate
(1 | 2)



Shredded
Monterey Jack *
(1 | 2)
Contains: Milk



Cream Cheese *
(1 | 2)
Contains: Milk



Shredded
Cheddar *
(1 | 2)
Contains: Milk



Buttermilk
Ranch
Dressing
(1 | 2)
Contains: Eggs, Milk

PREP IN 5 MIN

READY IN 30 MIN

* Times may vary based
on CustomPlate choices.



If you chose to modify your meal, follow the CustomPlate
instructions on the flip side of this card.



Chicken Breast
Strips
(10 oz | 20 oz)
Calories: 980

Cooking Oil ●

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Flour
(1 TBSP | 2 TBSP)
Contains: Wheat

Cooking Oil
(2 tsp | 4 tsp)

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You may notice that we pretty much always ask you to reserve a bit of pasta cooking water before draining your pasta. 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, and we'd never leave you with a bowlful of just good.

1.


Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Trim and thinly slice **scallions**, separating whites from greens; mince whites. Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water** (**2 cups for 4 servings**), then drain. Toss drained pasta with a **drizzle of oil** and set aside.

 **Pat chicken dry** with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Turn off heat; transfer to a plate. Wipe out pan.

3.


Heat a **drizzle of oil** in pan used for bacon over medium heat. Add **scallion whites**; cook, stirring occasionally, until fragrant, 1–2 minutes. Whisk in **1 TBSP flour** (**2 TBSP for 4 servings**) until well combined. Whisk in **reserved pasta cooking water**; bring to a simmer.

2.


Add **bacon** to a large dry, preferably nonstick, pan in a single layer; heat over medium-high heat. Cook, turning occasionally, until crispy, 6–10 minutes. Turn off heat; transfer bacon to a paper-towel-lined plate. Wipe out pan. Once cool enough to handle, roughly chop.

 Use pan used for chicken here.

4.


Add **stock concentrate**, Monterey Jack, cream cheese, **half the cheddar**, and **half the ranch dressing** to pan; stir to combine. Add **pasta**; stir to evenly coat. Stir in **half the bacon**. Taste and season with **salt** and **pepper** if desired.

 Add **half the chicken** to pan along with **pasta**.

5.


Top **pasta** with **scallion greens**, remaining cheddar, and **remaining bacon**. Drizzle with **remaining ranch dressing** and serve family style.



Top **pasta** with **remaining chicken**.

Bacon is fully cooked when internal temperature reaches 145°.
Chicken is fully cooked when internal temperature reaches 165°.