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## TUSCAN HERBED CHICKEN LINGUINE

with Creamy Tomato Sauce & Charred Lemon

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**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

**Kosher Salt  
Black Pepper**

**Olive Oil**  
(1 TBSP | 2 TBSP)

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

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## 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 tool for the job!



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



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 later), **salt**, and **pepper**. Set aside. Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve **½ cup pasta cooking water** (**¾ cup for 4 servings**), then drain.



While pasta cooks, heat a large pan over medium-high heat. Add **lemon halves** cut sides down; 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, 4–6 minutes. Remove from pan and set aside.



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



Whisk **cream cheese**, **half the reserved pasta cooking water**, and **half the Parmesan** (**save the rest for serving**) into pan with **tomato mixture** until cheese melts. Bring to a simmer, then stir in **drained pasta**, **chicken**, and **lemon zest**. Slowly add more reserved pasta cooking water a splash at a time as needed until everything is coated in a creamy sauce. Season generously with **salt** and **pepper**.



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**).

*Chicken is fully cooked when internal temperature reaches 165 degrees.*

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