



**DOWNLOAD
OUR APP!**
Pick your meals,
schedule
deliveries, and
more.

TUSCAN HERBED CHICKEN LINGUINE

with Creamy Tomato Sauce & Charred Lemon

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Garlic
(3 Cloves | 6 Cloves)



Lemon *
(1 | 2)



Roma Tomato *
(1 | 2)



**Chicken Breast
Strips ***
(1 | 2)



**Tuscan Heat
Spice**
(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

SHARE THE LOVE

\$20

Give friends \$20 off their first box and you'll
get a \$20 credit when they cook with us.

EveryPlate.com/referral



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'll never leave you with a bowl full of just *good*.

1.



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

2.



Pat **chicken** dry with paper towels and place in a medium bowl. 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, stirring occasionally, until al dente, 9–11 minutes. Reserve **½ cup pasta cooking water** (**¾ cup for 4 servings**), then drain.

3.



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** in a single layer; cook, stirring occasionally, until browned and cooked through, 4–6 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 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.

5.



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**.

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 dish for a fresh finish!**).

Chicken is fully cooked when internal temperature reaches 165 degrees.

TAG YOUR PLATES @EVERYPLATE | #EVERYPLATE

WK05–86