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LINGUINE ALFREDO WITH CHICKEN plus Garlicky Panko

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **780**

PREP IN **5 MIN**

READY IN **25 MIN**

* Keep refrigerated



Linguine Pasta

(1 | 2)

Contains: Wheat



**Panko
Breadcrumbs**

(1 | 1)

Contains: Wheat



Garlic Powder

(1 | 2)



**Chicken
Breasts***

(10 oz | 20 oz)



**Italian
Seasoning**

(1 | 2)



**Cream Sauce
Base***

(1 | 2)

Contains: Milk



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



Bacon

(4 oz | 8 oz)

Calories: 860

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Cooking Oil
(1 tsp | 2 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

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\$20

6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



Bring a large pot of **salted water** to a boil. Once water is boiling, add **pasta** and cook, stirring occasionally, until al dente, 9–11 minutes. Reserve **½ cup pasta cooking water**, then drain.

➡ Meanwhile, add **bacon** to a large dry 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 bacon is cool enough to handle, roughly chop.

2.



Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **half the panko** (all for 4) and **half the garlic powder** (you'll use the rest later); cook, stirring occasionally, until panko is golden and toasted, 3–4 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wipe out pan.

➡ Use pan used for bacon here.

3.



Pat **chicken** dry with paper towels and season all over with **half the Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**. Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add chicken and cook until browned and cooked through, 4–5 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.

4.



Melt **1 TBSP butter** (2 TBSP for 4 servings) in same pan over low heat. Add **remaining garlic powder** and **remaining Italian Seasoning**; cook, stirring constantly, until fragrant, 30 seconds. Stir in **cream sauce base** until combined. Add **drained pasta** and toss, adding **splashes of reserved pasta cooking water**, until pasta is coated in a creamy sauce.

5.



Slice **chicken** crosswise. Divide **pasta** between bowls; top with chicken and **garlicky panko**.

➡ Top **pasta** with **chopped bacon** along with **chicken**.

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