EveryPlate

10 MIN

30 MIN



WHAT WE SEND (2 servings) 4 servings)

★ Keep refrigerated



Chicken Breast Strips *

(1 | 2)



Italian Seasoning (1 | 2)



(1 | 2)

Contains: Wheat

Garlic

(3 Cloves | 6 Cloves)



Linguine Pasta Cream Cheese* (1 | 2)Contains: Milk



Roma Tomatoes * (2 | 4)



Parmesan * (1|2)

Contains: Milk

WHAT YOU'LL NEED

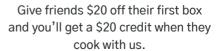
Kosher Salt **Black Pepper**

Olive Oil (1 tsp | 2 tsp)

Butter

(2 TBSP | 4 TBSP) Contains: Milk

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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 bowl full of just *good*.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Dice **tomatoes**. Peel and finely chop **garlic**. Pat **chicken** dry with paper towels; season all over with **Italian Seasoning**, **salt**, and **pepper**.



Heat a **drizzle of olive oil** in a large 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.



Once water is boiling, add pasta to pot. Cook until al dente, 9-11 minutes. Reserve ½ cup pasta cooking water, then drain.



Meanwhile, melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for chicken over medium-high heat. Add garlic and cook until fragrant, 30 seconds. Stir in tomatoes, 1/4 cup plain water (1/3 cup for 4), and a big pinch of salt. Bring to a simmer and cook, stirring occasionally, until tomatoes are broken down and saucy and liquid has mostly reduced, 6–8 minutes. Stir in cream cheese until melted, then reduce heat to low. Season with salt and pepper.



Add drained pasta, chicken, and 1 TBSP butter (2 TBSP for 4 servings) to pan. Toss until butter has melted and everything is thoroughly coated in sauce, 1–2 minutes. If needed, add splashes of reserved pasta cooking water. Season with salt and pepper. Divide pasta between bowls and top with Parmesan.