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LEMON THYME CHICKEN LINGUINE

with Sautéed Zucchini

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Zucchini *
(1 | 2)



Lemon *
(1 | 1)



Linguine Pasta
(1 | 2)
Contains Wheat



Chicken Breast Strips *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Dried Thyme
(1 | 1)



Chicken Stock Concentrate
(1 | 2)



Cream Cheese *
(1 | 2)
Contains Milk



Sour Cream *
(1 | 2)
Contains Milk

WHAT YOU'LL NEED

Olive Oil
(2 tsp | 4 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains Milk

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CHEF'S TIP

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*.



1. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Peel and finely chop **garlic**. Zest and quarter **lemon**.



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



3. Meanwhile, heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini** and cook, stirring occasionally, until browned and softened, 7–8 minutes. Season with **salt** and **pepper**. Transfer to a plate.



4. While zucchini cooks, pat **chicken** dry with paper towels. Season with **salt**, **pepper**, and **half the thyme** (all the thyme for 4 servings). Once zucchini is done, 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. Add **garlic** and cook until fragrant, 1 minute. Reduce heat under pan to low.



5. Stir **pasta**, **zucchini**, **cream cheese**, **sour cream**, **stock concentrate**, **half the lemon zest**, a squeeze of **lemon juice**, ¼ cup **pasta cooking water** (⅓ cup for 4 servings), and 2 TBSP **butter** (4 TBSP for 4) into pan with **chicken** until thoroughly combined. Turn off heat; season with **salt** and **pepper**. (If **sauce seems too thick**, add more reserved **pasta cooking water** a splash at a time until everything is coated in a creamy sauce.)



6. Divide **pasta** between bowls. Top with as much **remaining lemon zest** as you'd like. Serve with **remaining lemon wedges** on the side.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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