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BLACKENED CHICKEN & BACON TORTELLONI

with Cajun Cream Sauce & Fresh Tomato

WHAT WE SEND (2 servings | 4 servings) **CALORIES 790** **PREP IN 10 MIN** **READY IN 30 MIN**

* Keep refrigerated



Tomato*
(1 | 2)



Scallions*
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Bacon*
(4 oz | 8 oz)



Chicken Breasts*
(10 oz | 20 oz)



Blackening Spice
(1 | 2)



Tortelloni*
(1 | 2)
Contains: Eggs, Milk, Wheat



Chicken Stock Concentrate
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp | 2 tsp)

Milk
($\frac{3}{4}$ Cup | 1 $\frac{1}{2}$ Cups)
Contains: Milk

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Flour
(1 TBSP | 2 TBSP)
Contains: Wheat

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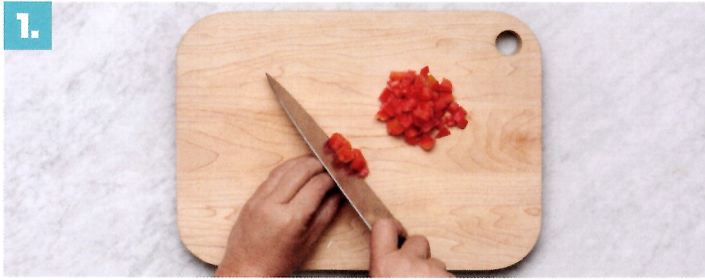
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6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and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

1.



Adjust rack to middle position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Trim and thinly slice **scallions**, separating whites from greens. Peel and thinly slice **garlic**. Finely dice **tomato**.

2.



Place **bacon** on one side of a baking sheet in a single layer. Roast on middle rack for 5 minutes (you'll add more to the baking sheet then). Meanwhile, pat **chicken** dry with paper towels and season all over with **1 tsp Blackening Spice** (2 tsp for 4 servings; you'll use the rest later), **salt**, and **pepper**. Once bacon has roasted 5 minutes, carefully add **seasoned chicken** to empty side of baking sheet. Return to middle rack and roast until bacon is crispy and chicken is cooked through, 12–15 minutes more. (Check **bacon frequently—if it's done before chicken, remove from sheet to avoid burning!**) Transfer bacon and chicken to a cutting board.

3.



Once water is boiling, add **tortelloni** to pot. Reduce to a low simmer and cook, stirring occasionally, until they float to the top, 3–4 minutes. Reserve **½ cup pasta cooking water** (1 cup for 4 servings); drain and set aside.

4.



In pot used for tortelloni, heat a **drizzle of oil** over medium–high heat. Add **scallion whites** and **garlic**; cook, stirring occasionally, until fragrant, 1–2 minutes. Stir in **1 TBSP butter** (2 TBSP for 4 servings), **1 TBSP flour** (2 TBSP for 4), and **remaining Blackening Spice**; cook, stirring constantly, until mixture is well combined, about 1 minute. Whisk in **¾ cup milk** (1½ cups for 4), **stock concentrate**, **¾ tsp salt** (1½ tsp for 4), and **pepper** until well combined. Bring to a simmer; cook, stirring occasionally, until thickened, 2–3 minutes more. Remove from heat; stir in **half the tomato**. (Cover to keep warm if chicken and bacon are still roasting.)

5.



Once cool enough to handle, roughly chop **bacon** and thinly slice **chicken** crosswise. Gently stir **drained tortelloni** and half the bacon into pot with **sauce** until well combined, adding **splashes of reserved pasta cooking water** if needed until everything is coated in a creamy sauce.

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

6.



Divide **pasta** between bowls; top with **sliced chicken**. Sprinkle with **scallion greens**, **remaining bacon**, and **remaining tomato**.