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GARDEN HERB CHICKEN & CAVATAPPI

with Tomato in a Creamy Sauce

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated



Garlic
(1 Clove | 2 Cloves)



Roma Tomato *
(1 | 2)



Chicken Breasts *
(1 | 2)



Cavatappi Pasta
(1 | 2)
Contains: Wheat



Ranch Spice
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Cream Cheese *
(1 | 2)
Contains: Milk



Sour Cream *
(1 | 2)
Contains: Milk

PREP IN **5 MIN** READY IN **25 MIN**

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

Flour
(1 TBSP | 2 TBSP)
Contains: Wheat

Butter
(1 TBSP | 2 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'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 and finely chop **garlic**. Dice **tomato** into small pieces. Pat **chicken** dry with paper towels and dice into ½-inch pieces; season generously with **salt** and **pepper**.

2.



Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 10–12 minutes. Reserve **½ cup pasta cooking water** (**¾ cup for 4 servings**), then drain.

3.



While pasta cooks, heat a **large drizzle of oil** in a medium pan (**use a large pan for 4 servings**) over medium heat. Once pan is hot, add **chicken** in a single layer; stir in **garlic** and **half the Ranch Spice** (**you'll use the rest later**). Cook, stirring occasionally, until chicken is browned and cooked through, 4–6 minutes.

4.



Stir in **1 TBSP flour** (**2 TBSP for 4 servings**) until lightly browned, 15–30 seconds. Stir in **reserved pasta cooking water, stock concentrate, cream cheese, remaining Ranch Spice**, and **½ tsp salt**. Simmer until **sauce** has thickened and coats the back of a spoon, 1–2 minutes.

5.



Add **drained pasta** and **tomato** to pan with **sauce**; toss to coat. Cook, stirring occasionally, until tomato is warmed through, 1–2 minutes. Remove from heat. Stir in **sour cream** and **1 TBSP butter** (**2 TBSP for 4 servings**) until melted and combined. Taste and season with **salt**. Divide between bowls and serve.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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