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BLISTERED GRAPE TOMATO & FETA PENNE

with Kale

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


Penne Pasta
(1 | 2)
Contains: Wheat


Grape Tomatoes*
(1 | 2)


Feta Cheese*
(1 | 2)
Contains: Milk


Veggie Stock Concentrate
(1 | 2)


Garlic
(1 Clove | 2 Cloves)


Kale*
(1 | 1)


Italian Seasoning
(1 | 2)


Cream Cheese*
(1 | 2)
Contains: Milk

PREP IN **5 MIN** READY IN **30 MIN**



If you chose to add a protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Chicken Breasts 🍗
(1 | 2)

Cooking Oil 🍴

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 3 TBSP)
Contains: Milk

Cooking Oil
(1 tsp | 2 tsp)
Olive Oil
(1 tsp | 2 tsp)

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\$20



You may notice that we pretty much always ask you to reserve a bit of pasta cooking water before draining. It's a good habit to get into! 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.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Peel and finely chop **garlic**. Remove and discard any large stems from **kale**.

2.



Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve **½ cup pasta cooking water**, then drain. Toss pasta with a **drizzle of olive oil**.

While pasta cooks, pat **chicken** dry with paper towels; season all over with **half the Italian Seasoning** (you'll use the rest in the next step), **salt**, and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 4–6 minutes per side. Transfer to a cutting board to rest. (Keep empty pan handy for the next step.)

3.



Meanwhile, heat a **drizzle of oil** in a large pan over medium heat. Add **tomatoes** and cook, stirring occasionally, until blistered, 1 minute. Add **garlic, kale, Italian Seasoning, salt**, and **pepper**; cook, stirring occasionally, until garlic is fragrant and kale is slightly softened, 2–3 minutes.

Use **remaining Italian Seasoning** here.

4.



Add **reserved pasta cooking water** and **stock concentrate** to pan with **veggies**. Simmer until slightly thickened, 2–3 minutes. Remove pan from heat.

5.



Add **drained pasta** to pan with **veggie mixture**; stir in **cream cheese, half the feta**, and **2 TBSP butter** (3 TBSP for 4 servings). (If sauce seems too thick, add 1–2 TBSP water.) Season with **salt** and **pepper** to taste. Divide pasta between bowls and top with remaining feta.

Thinly slice **chicken** crosswise and serve atop bowls.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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