



# CREAMY CHICKEN & MUSHROOM CAVATAPPI

with Parmesan & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Button Mushrooms



2 | 2  
Scallions



1 Clove | 2 Cloves  
Garlic



6 oz | 12 oz  
Cavatappi Pasta  
Contains: Wheat



10 oz | 20 oz  
Chicken Breast  
Strips



1 TBSP | 2 TBSP  
Italian Seasoning



4 oz | 8 oz  
Cream Sauce  
Base  
Contains: Milk



1 | 2  
Mushroom Stock  
Concentrate



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!

HELLO

## HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 850



## STAR(CH) OF THE SHOW

Our test kitchen's secret to a luxurious, silky sauce? Pasta cooking water! When added in step 6, this starchy liquid helps emulsify your sauce (aka make it nice and smooth) so the Parmesan melts evenly (no lumps here!) and the mixture reaches a noodle-coating consistency.

## BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **3 TBSP**)  
Contains: Milk

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### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**). Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



### 2 COOK PASTA

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



### 3 COOK MUSHROOMS

- Meanwhile, heat a **drizzle of olive oil** and **1 TBSP butter** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until browned and softened, 2-3 minutes.
- Push to one side of pan; add another **drizzle of olive oil** to empty side.



### 4 COOK CHICKEN

- While mushrooms cook, pat **chicken\*** dry with paper towels and season all over with **Italian Seasoning, salt,** and **pepper**.
- Once **mushrooms** are browned and softened, add chicken to empty side of pan; cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **scallion whites** and **garlic**; cook until fragrant, 1 minute.



### 5 MAKE SAUCE

- Add **cream sauce base** and **stock concentrate** to pan. Stir to combine.
- Bring to a simmer, then reduce heat to low. Season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Add drained **cavatappi**, **half the Parmesan**, and **1 TBSP butter** (**2 TBSP for 4 servings**) to pan; toss to coat. If needed, stir in **reserved pasta cooking water** a splash at a time until pasta is coated in a creamy sauce. Taste and season with **salt** and **pepper**.
- Divide between bowls; top with **scallion greens** and remaining Parmesan. Serve.

\*Chicken is fully cooked when internal temperature reaches 165°.