



#### In your box

- 24 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Cream Cheese
- 2 oz. Crumbled Bacon
- 24 oz. Cooked Spaghetti
- 6 tsp. Buttermilk Dill Seasoning
- 1 oz. Flour
- 2 oz. Shredded Parmesan Cheese
- 12 Chive Sprigs
- 6 tsp. Chicken Base
- 8 oz. Peas
- 3 Ciabatta

\*Contains: milk, wheat

#### You will need

- Olive Oil, Pepper, Cooking Spray
- Slow Cooker, Baking Sheet

HOME CHEF  
**Fresh**  
AND EASY

Slow-Cooker

## Ranch Chicken Carbonara with Parmesan ciabatta

NUTRITION per serving—Calories: 705, Carbohydrates: 67g, Fat: 27g, Protein: 45g, Sodium: 1818mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time  
LOW HEAT  
4-5 Hrs

Cook Within  
5 days

Difficulty Level  
Easy

Spice Level  
Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.
- Ingredient(s) used more than once: **Parmesan**



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### Prepare the Ingredients

- Pat **diced chicken** dry.
- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- Add chicken, **flour**, **chicken base**, **seasoning blend**, **bacon**, and ¼ tsp. **pepper** to a clean slow cooker. Mix until chicken is evenly coated.
- Stir in 2 cups **water** until combined.
- Turn slow cooker on to low heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4-5 hours.



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### Finish the Pasta

- Add **cream cheese** and **peas** to slow cooker. Stir until cream cheese is melted and creamy. *If too thick, add water 2 Tbsp. at a time until desired consistency is reached.*
- Stir in **spaghetti**.



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### Make the Bread

- When 30 minutes are left to cook, preheat oven to 425 degrees. Prepare a baking sheet with foil and **cooking spray**.
- Separate **ciabatta** halves and place on prepared baking sheet, cut-sides up. Top with 4 tsp. **olive oil** and half the **Parmesan** (reserve remaining for garnish).
- Bake in hot oven until golden brown, 8-10 minutes.
- While bread bakes, finish pasta.



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### Finish the Dish

- Thinly slice **chives**.
- Plate dish as pictured on front of card, topping **pasta** with chives and remaining **Parmesan**. Bon appétit!