



Cordon Bleu-Style Chicken Thigh Gemelli

WITH SPINACH

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Non-Stick Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

2 oz. Baby Spinach
4 fl. oz. Cream Sauce Base
¼ oz. Dijon Mustard
8 oz. Cooked Gemelli Pasta
½ tsp. Garlic Salt
1 oz. Shredded Swiss Cheese
1 oz. Crumbled Bacon
Customize It Options
10 oz. Diced Chicken Thighs
12 oz. Impossible Burger
10 oz. Steak Strips
12 oz. Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/19851

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **whole chicken breasts**, pat dry, and on a clean cutting board, cut into 1" dice. Follow same instructions as diced chicken thighs.
- If using **Impossible burger**, follow same instructions as chicken in Step 2, breaking up until burger is heated through, 4-6 minutes.
- If using **steak strips**, separate into a single layer, pat dry, and coarsely chop. Follow same instructions as chicken in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



2. Cook the Chicken

- Pat **chicken** dry. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*
- Add 1 tsp. **olive oil**, chicken, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until lightly browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.



1. Crisp the Bacon

- Line a plate with a paper towel.
- Place a large non-stick pan over medium-high heat. Add **bacon** to hot, dry pan and stir occasionally until bacon is crisp, 1-2 minutes.
- Transfer bacon to towel-lined plate. Keep pan over medium-high heat.



3. Make Sauce and Add Pasta

- Reduce heat to medium-low and add **cream base**, **cheese**, **garlic salt**, **mustard**, and ¼ cup **water** to hot pan. Stir until cheese melts, 30-60 seconds.
- Add **pasta** and stir until heated through, 1-2 minutes.
- Add **spinach** and stir occasionally until wilted, 2-4 minutes.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, garnishing **pasta** with crisped **bacon**. Bon appétit!