



# Creamy Lemon Chicken Pasta

WITH TOMATOES AND SPINACH

Fast & Fresh Family



## Prep & Cook Time

20-30 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## You Will Need

Olive Oil, Salt, Pepper

## Ingredients

- 2 oz. Shredded Parmesan Cheese
- 2 oz. Baby Spinach
- ½ oz. Preserved Lemons
- 2 oz. Roasted Red Tomatoes
- 2 oz. Crispy Fried Onions
- 2 Tbsp. Cornstarch
- 4 fl. oz. Cream Sauce Base
- 16 oz. Cooked Penne Pasta
- 4 tsp. Chicken Broth Concentrate
- 16 oz. Fully Cooked Seasoned Diced Chicken Breast

View nutritional information at [www.homechef.com/20458](http://www.homechef.com/20458)

*\*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, and shellfish ingredients.*

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

*For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.*

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## Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- In provided tray, combine **cornstarch** and ½ cup **water** until completely dissolved. Stir in **cream base**, **chicken base**, ½ tsp. **salt**, and a pinch of **pepper** until combined.
- Cover tray with a damp paper towel. Microwave until slightly thickened, 3-4 minutes.
- Carefully remove tray from microwave. Stir in **tomatoes**, **preserved lemon**, **pasta**, chicken, and half the **cheese** (reserve remaining for garnish). Top with **spinach**.
- Cover again with a damp paper towel. Microwave until heated through, 3-4 minutes.
- Carefully remove tray from microwave. Stir to combine.
- To serve, garnish with remaining cheese and **crispy onions**. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- In provided tray, combine **cornstarch** and ½ cup **water** until completely dissolved. Stir in **cream base**, **chicken base**, ½ tsp. **salt**, and a pinch of **pepper** until combined. Top with **tomatoes**, **spinach**, and 1 tsp. **olive oil**.
- Place tray on a baking sheet. Bake uncovered in hot oven until sauce begins to thicken, 10-15 minutes.
- Carefully remove tray from oven. Stir in **preserved lemon**, **pasta**, chicken, and half the **cheese** (reserve remaining for garnish).
- Place tray on baking sheet again. Bake again uncovered in hot oven until sauce bubbles around edges and chicken is heated through, 10-12 minutes.
- Carefully remove tray from oven. Stir to combine.
- To serve, garnish with remaining cheese and **crispy onions**. Bon appétit!