



Creamy Tuscan-Style Chicken Pasta

WITH ZUCCHINI AND TOMATOES

Express Plus



Prep & Cook Time

15-20 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan, Large
Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

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.

Ingredients

1 tsp. Lemon & Herb Seasoning
2 Zucchini
8 oz. Cooked Penne Pasta
¾ oz. Roasted Garlic & Herb Butter
3 Tbsp. Sun-Dried Tomato Pesto
4 fl. oz. Cream Sauce Base
4 oz. Grape Tomatoes
½ oz. Shaved Parmesan

Customize It Options

12 oz. Boneless Skinless Chicken Breasts
12 oz. Filets Mignon
12 oz. Salmon Fillets
8 oz. Shrimp
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

View nutritional information at www.homechef.com/21521

*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 **filets mignon**, follow same instructions as chicken in Step 1, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **salmon filets**, pat dry and season flesh side with **lemon and herb seasoning**. Follow same instructions as chicken in Step 1, cooking, skin side up first, until browned and salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **shrimp**, follow same instructions as chicken in Step 1, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



1. Cook the Chicken

- Pat **chicken breasts** dry and season both sides with **lemon and herb seasoning**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add chicken breasts to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- While chicken cooks, continue recipe.



2. Cook the Vegetables

- Halve **tomatoes** lengthwise.
- Trim **zucchini** ends, halve lengthwise, and cut into 1/2" half-moons.
- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add tomatoes and zucchini to hot pan. Stir often until zucchini is lightly browned and tender, 4-5 minutes.
- Add a pinch of **salt** and **pepper** and stir until coated.



3. Make the Sauce

- Add **cream base**, **butter**, and **pesto** to hot pan. Bring to a simmer.
- Once simmering, cook until slightly reduced, 1-2 minutes.
- Stir in **pasta** until heated through, 2-3 minutes.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, placing chicken on **pasta**. Garnish with **cheese**. Bon appétit!