



# Chicken and Lemon Cream Penne

WITH PARMESAN

Fast & Fresh



## Prep & Cook Time

25-35 MIN

## Cook Within

7 DAYS

## Ingredients

4 fl. oz. Cream Sauce Base  
1 oz. Shredded Parmesan Cheese  
2 oz. Baby Spinach  
8 oz. Cooked Penne Pasta  
2 Tbsp. Cornstarch

1 Lemon  
4 oz. Grape Tomatoes  
8 oz. Fully Cooked Seasoned Diced Chicken Breast

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## You Will Need

Olive Oil, Salt, Pepper

## 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/21557](http://www.homechef.com/21557)

*\*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. Halve **lemon**. Juice one half and cut other half into wedges. Drain **chicken**, separate, and pat dry.
- Place **tomatoes** in provided tray and poke with a fork.
- Cover with a damp paper towel. Microwave, 2 minutes.
- Carefully remove from microwave. Stir in **cream base**, **cornstarch**, **pasta**, and 1/3 cup **water** until combined. Top with **spinach**, chicken, ¼ tsp. **salt**, and a pinch of **pepper**.
- Cover with a damp paper towel. Microwave until chicken is heated through, 2-3 minutes.
- Carefully remove from microwave. Stir in ¼ tsp. salt and 1 Tbsp. lemon juice. Taste, and add remaining lemon juice, 1 tsp. at a time, if desired.
- To serve, garnish with **cheese**. Squeeze lemon wedges over to taste. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Halve **lemon**. Juice one half and cut other half into wedges. Drain **chicken**, separate, and pat dry.
- Place **tomatoes** in provided tray and poke with a fork. Top with 1 tsp. **olive oil** and ¼ tsp. **salt**.
- Place tray on a baking sheet. Bake uncovered in hot oven, 10 minutes.
- Carefully remove from oven. Gently press tomatoes until they release juices. Stir in **cornstarch**, **cream base**, **pasta**, and 1/3 cup **water** until combined. Top with **spinach**, chicken, ¼ tsp. salt, 1 tsp. **olive oil**, and a pinch of **pepper**.
- Place tray on a baking sheet. Bake again uncovered in hot oven until chicken is heated through and sauce has thickened, 12-15 minutes.
- Carefully remove tray from oven. Stir in ¼ tsp. salt and 1 Tbsp. lemon juice. Taste, and add remaining lemon juice, 1 tsp. at a time, if desired.
- To serve, garnish with **cheese**. Squeeze lemon wedges over to taste. Bon appétit!