



# Creamy Chicken Florentine Gemelli

WITH CRISPY ONIONS AND LEMON

Oven-Ready Family



**Prep & Cook Time**  
30-40 MIN

**Cook Within**  
5 DAYS

**You Will Need**  
Olive Oil, Pepper

**Difficulty Level**  
EASY

**Spice Level**  
NOT SPICY

## Ingredients

- 4 tsp. Chicken Broth Concentrate
- 2 oz. Crispy Fried Onions
- 2 oz. Shredded Parmesan Cheese
- ½ tsp. Garlic Salt
- 16 oz. Cooked Gemelli Pasta
- ½ oz. Flour
- 8 fl. oz. Cream Sauce Base
- 1 Lemon
- 20 oz. Diced Boneless Skinless Chicken Breasts
- 5 oz. Baby Spinach

## 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/21887](http://www.homechef.com/21887)

\*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.



### 1. Start the Meal

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Pat **chicken** dry.
- Divide **flour** between two provided trays. Add 2 tsp. **olive oil** to each tray and mix well.
- Evenly divide **chicken base**, **cream base**, and **garlic salt** between trays. Add ½ cup **water** and a pinch of **pepper** to each tray and mix well.
- Evenly divide **spinach** between trays, then top each with chicken. Cover trays with foil.
- Bake in hot oven, 20 minutes.



### 2. Add the Pasta and Cheese

- Carefully remove trays from oven. Mix each tray until creamy. *Trays will be hot! Use a utensil.*
- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Divide **pasta**, half the **cheese** (reserve remaining for garnish), and 4 tsp. **lemon juice** between trays. Mix well.



### 3. Bake the Meal

- Bake trays uncovered in hot oven until **cheese** has melted and **chicken** reaches a minimum internal temperature of 165 degrees, 8-10 minutes.
- Carefully remove trays from oven. Rest, 5 minutes.
- Stir to combine.
- To serve, garnish with **crispy onions** and remaining cheese. Squeeze **lemon wedges** over (to taste). Bon appétit!