



Creamy Diced Chicken Alfredo

WITH BROCCOLI AND PENNE

Oven-Ready Family



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper, Cooking Spray

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

16 oz. Cooked Penne Pasta
8 fl. oz. Cream Sauce Base
8 oz. Broccoli Florets
2 oz. Shredded Parmesan Cheese
1 tsp. Garlic Pepper
½ tsp. Garlic Salt
1 oz. Crispy Fried Onions
2 tsp. Mirepoix Broth Concentrate
20 oz. Diced 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/23111

*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.

Before You Cook

All cook times are approximate based on testing.



1. Prepare the Chicken and Broccoli

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Prepare both provided trays with **cooking spray**.
- Pat **chicken** dry and season both sides with **garlic salt** and a pinch of **pepper**.
- Evenly divide chicken between both trays. Distribute **broccoli** evenly over chicken in both trays.
- Top both trays with 1 tsp. **olive oil** and divide **garlic pepper** between both trays.



2. Add the Pasta and Sauce

- Bake both trays uncovered in hot oven until **broccoli** starts to soften and **chicken** has browned, 10-15 minutes.
- Carefully remove trays from oven and drain excess liquid from trays. *Trays will be hot! Use a utensil.*
- Evenly divide **cream base**, **pasta**, **cheese**, and **mirepoix base** between both trays. Stir to combine.



3. Bake the Meal

- Bake again uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 15-18 minutes.
- Carefully remove both trays from oven and stir to combine.
- To serve, top with **crispy onions**. Bon appétit!