



#### In your box

- .3 oz. Butter
- ¼ oz. Parsley
- 2 Garlic Cloves
- 1 oz. Grated Parmesan Cheese
- 5 oz. Fettuccine Pasta
- 1 Ciabatta Bread Roll
- 2 Boneless Skinless Chicken Breasts
- 4 fl. oz. Light Cream

CONTAINS milk, eggs, wheat, soy



## Classic Chicken Fettuccine Alfredo

with ciabatta garlic bread

NUTRITION per serving—Calories: 874, Carbohydrates: 81g, Fat: 33g, Protein: 58g, Sodium: 1400mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**5 days**

Difficulty Level ● ○ ○  
**Easy**

Spice Level ○ ○ ○ ○  
**Not Spicy**

## 📌 You will need

Olive Oil, Salt, Pepper

Large Pot, Baking Sheet, Colander, Medium Oven-Safe Pan, Mixing Bowl

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **375 degrees**
- Set **butter** on counter to soften
- Bring a large pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **parsley, garlic, Parmesan**



1

### Cook Pasta and Prepare Ingredients

- Once water is boiling, add **pasta** and cook until al dente, 7-12 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander, shaking to remove as much water as possible. Reserve pot; no need to wipe clean.
- While pasta cooks, mince **garlic**.
- Stem and mince **parsley**.
- Halve **ciabatta**.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

### Sear the Chicken

- Place a medium oven-safe pan over medium-high heat.
- Add ½ tsp. **olive oil** and **chicken** to hot pan and cook on one side until golden brown, 2-3 minutes.



3

### Roast the Chicken

- Flip **chicken** and sprinkle each breast with a pinch of **parsley** (reserve remaining for garnish).
- Place pan in oven and roast until chicken reaches a minimum internal temperature of 165 degrees, 8-12 minutes.
- Transfer to a clean cutting board. Rest 5 minutes, then cut into ½” slices.
- While chicken cooks, make garlic bread.



4

### Make the Garlic Bread

- Combine **butter** and half the **garlic** (reserve remaining for sauce) in a mixing bowl.
- Spread mixture on cut sides of **bread**, place on prepared baking sheet, and bake until golden brown, 6-9 minutes.
- While bread cooks, make sauce.



5

### Make the Sauce

- Return pot used to cook pasta to medium-high heat.
- Add **cream**, remaining **garlic**, **Parmesan** (reserve 1 Tbsp. for garnish), and ½ cup reserved **pasta water** and cook until smooth and slightly thickened, 2-3 minutes.
- Stir **pasta** into pot. Taste, and season with ¼ tsp. **salt** and a pinch of **pepper** if desired. *Sauce will thicken as it cools. If desired, add remaining pasta water 2 Tbsp. at a time to thin sauce.*
- Plate dish as pictured on front of card, garnishing with remaining **parsley** and reserved Parmesan. Bon appétit!