



# Creamy Chicken Linguine

with Spinach and Peas

Customer Fave

25 Minutes



Chicken Breasts +  
2 | 4



Mushrooms  
113 g | 227 g



Garlic, cloves  
2 | 4



Zesty Garlic Blend  
1 tbsp | 2 tbsp



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp



Green Peas  
56 g | 113 g



Cream Cheese  
1 | 2



Chicken Broth Concentrate  
1 | 2



Cream  
113 ml | 237 ml



Fresh Linguine  
227 g | 454 g



Baby Spinach  
56 g | 113 g



Parmesan Cheese, shredded  
¼ cup | ½ cup

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Pepper, salt, unsalted butter

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

1



### Prep mushrooms and chicken

• Before starting, wash and dry all produce.

- Add **10 cups warm water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, thinly slice **mushrooms**.
- Peel, then mince or grate **garlic**.
- Pat **chicken** dry with paper towels. Cut **chicken** into 1-inch pieces. Season with **salt, pepper** and **half the Zesty Garlic Blend**.

2



### Cook chicken

- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted, 1 min.
- Add **chicken** and **mushrooms**. Cook until golden-brown, 2-3 min per side. (**NOTE:** It's okay if chicken doesn't cook all the way through in this step.)

3



### Make creamy sauce

- Add **garlic** and **Cream Sauce Spice Blend** to the pan with **chicken** and **mushrooms**. Cook, stirring often, until **chicken** is coated, 30 sec.
- Add **peas, cream cheese, broth concentrate, cream, remaining Zesty Garlic Blend** and **¼ cup** (½ cup) **water**. Bring to a gentle boil.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly and **chicken** is cooked through, 6-8 min.\*\*

4



### Cook linguine

- Meanwhile, add **linguine** to **boiling water**. Cook, stirring occasionally, until tender, 3-4 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return **linguine** to same pot, off heat.

5



### Finish sauce

- Add **creamy sauce** with **chicken** and **veggies, spinach, reserved pasta water** and **half the Parmesan** to the pot with **linguine**.
- Toss to combine until **spinach** wilts, 1-2 min. Season with **salt** and **pepper**, to taste.

6



### Finish and serve

- Divide **chicken linguine** between plates.
- Sprinkle **remaining Parmesan** over top.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.