



# Chicken Noodle Bake with Cheddar-Breadcrumb Topper

Family Friendly 30-40 Minutes



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



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Chicken Thighs



Chicken Breasts



Cavatappi



Mirepoix



Green Peas



Cheddar Cheese,  
shredded



Panko Breadcrumbs



Cream Sauce Spice  
Blend



Chicken Broth  
Concentrate



Zesty Garlic Blend

HELLO MIREPOIX

*A classic flavour base made up of carrots, celery and onions!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Medium bowl, colander, medium oven-proof pan, measuring spoons, measuring cups, large pot, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs*	280 g	560 g
Chicken Breasts*	2	4
Cavatappi	170 g	340 g
Mirepoix	113 g	227 g
Green Peas	56 g	113 g
Cheddar Cheese, shredded	¼ cup	½ cup
Panko Breadcrumbs	¼ cup	½ cup
Cream Sauce Spice Blend	2 tbsp	4 tbsp
Chicken Broth Concentrate	2	4
Zesty Garlic Blend	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

\* Pantry items

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

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

## 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.

1



### Prep and sear chicken

- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, heat a medium oven-proof pan (large pan for 4 ppl) over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels. Cut into 1-inch pieces. Season with **salt** and **pepper**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **chicken**. Cook, stirring often, until golden, 2-3 min. (**NOTE:** Chicken will finish cooking in step 2.)

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.

4



### Make breadcrumb topping

- Meanwhile, melt **1 tbsp** (2 tbsp) **butter** in a medium microwave-safe bowl or small pan over low heat, 30 sec.
- Add **panko** and **cheese**. Stir to combine.

2



### Cook veggies, finish chicken and make sauce

- Add **mirepoix** to the pan with **chicken**.
- Cook, stirring occasionally, until **veggies** are tender and **chicken** is cooked through, 5-7 min.\*\*
- Sprinkle **Cream Sauce Spice Blend** and **Zesty Garlic Blend** over **chicken** and **veggies**. Stir until coated, 1 min.
- Add **¾ cup** (1 ½ cups) **water**, **½ cup** (1 cup) **milk**, **peas** and **broth concentrates**. Bring to a gentle boil.
- Cook, stirring occasionally, until **sauce** thickens slightly, 2-4 min.

5



### Assemble and bake casserole

- Add **catvappi** to the pan with **chicken**, **veggies** and **sauce**. Toss to combine. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Season with **salt** and **pepper**, to taste. (**NOTE:** If you don't have an oven-proof pan, for 2 ppl, transfer to an 8x8-inch baking sheet. For 4 ppl, transfer to a 9x13-inch baking dish.)
- Sprinkle **breadcrumb mixture** over top.
- Bake in the **top** of the oven until **sauce** is bubbling and topping is golden, 10-12 min. (**NOTE:** Be careful when removing the pan from the oven. The pan's handle will be very hot!)

3



### Cook cavatappi

- Meanwhile, add **catvappi** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 8-10 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain **catvappi**.

6



### Finish and serve

- Allow **chicken noodle bake** to cool for at least 5 min before serving.
- Divide **chicken noodle bake** between plates.

## Dinner Solved!



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