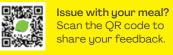


Chicken Noodle Bake

with Cheddar-Breadcrumb Topper

Family Friendly 30-40 Minutes





Chicken Thighs





Cavatappi



Mirepoix

Cheddar Cheese, shredded

Cream Sauce Spice



Green Peas







Panko Breadcrumbs



Chicken Broth Concentrate



Zesty Garlic Blend



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!

Start here

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

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

Bust out

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

Inaredients

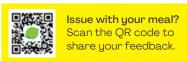
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	2 Person	4 Person
Chicken Thighs •	280 g	560 g
Chicken Breasts	2	4
Cavatappi	170 g	340 g
Mirepoix	113 g	227 g
Green Peas	56 g	113 g
Cheddar Cheese, shredded	⅓ cup	½ cup
Panko Breadcrumbs	1/4 cup	½ cup
Cream Sauce Spice Blend	2 tbsp	4 tbsp
Chicken 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.





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.



- 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 34 cup (1 ½ cups) water, 1/2 cup (1 cup) milk, peas and broth **concentrates**. Bring to a gentle boil.
- Cook, stirring occasionally, until sauce thickens slightly, 2-4 min.



Cook cavatappi

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



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.



- Add cavatappi 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!)



Finish and serve

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

Dinner Solved!