

Creamy Chicken and Fresh Rigatoni

with Chives

Fresh Pasta

Optional Spice

Quick

25 Minutes







Chicken Tenders







Roasted Peppers





White Cheddar

Cheese, shredded

Chili Flakes

All-Purpose Flour

Onion, chopped



Baby Spinach



Garlic Salt





Chives

HELLO RIGATONI

Start here

- Before starting, add 10 cups warm water and 1 tbsp salt (use same for 4 ppl) to a large pot.
- Cover and bring to a boil over high
- Wash and dry all produce.

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

Bust out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

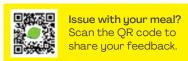
	2 Person	4 Person
Chicken Tenders •	310 g	620 g
Fresh Rigatoni	227 g	454 g
Cream	237 ml	474 ml
Roasted Peppers	340 ml	340 ml
Onion, chopped	56 g	113 g
White Cheddar Cheese, shredded	1 cup	2 cups
Baby Spinach	113 g	227 g
Chili Flakes 🤳	1 tsp	1 tsp
Garlic Salt	1 tsp	2 tsp
All-Purpose Flour	1 tbsp	2 tbsp
Chives	7 g	14 g
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 veggies

- Thinly slice chives.
- Roughly chop **spinach**.
- Drain, then pat **roasted peppers** dry with paper towels. Roughly chop.



Prep chicken

- Pat chicken dry with paper towels, then cut each tender into 1-inch pieces.
- Season with garlic salt and pepper.



- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tbsp butter, then chicken. (NOTE: Don't overcrowd the pan; cook in 2 batches if needed, using 1 tbsp butter per batch.) Cook, flipping occasionally, until cooked through, 5-6 min.**



Cook rigatoni

- Meanwhile, add rigatoni to the boiling water. Cook uncovered, stirring occasionally, until tender, 1-2 min.
- Reserve ½ cup (1 cup) pasta water.
- Drain and return rigatoni to the same pot, off heat.



Make cream sauce

- Add onions to the pan with chicken. Cook, stirring occasionally, until softened, 3-4 min.
- Sprinkle flour over onions and chicken. Cook, stirring often, until coated, 1 min.
- Add cream and reserved pasta water, then bring to a boil. Cook, stirring often, until sauce thickens, 2-3 min.



Finish and serve

- Add chicken and cream sauce, cheese, spinach, roasted peppers and 1 tbsp (2 tbsp) butter to the pot with rigatoni. Stir until cheese melts, 1 min.
- Divide rigatoni between bowls.
- Sprinkle chives and chili flakes over top, to taste.

Dinner Solved!