



Creamy Chicken and Fresh Rigatoni with Chives

Fresh Pasta

Optional Spice

Quick

25 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Chicken Tenders



Fresh Rigatoni



Cream



Roasted Peppers



Onion, chopped



White Cheddar
Cheese, shredded



Baby Spinach



Chili Flakes



Garlic Salt



All-Purpose Flour



Chives

HELLO RIGATONI

The ridges on rigatoni are perfect for catching sauce!

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 heat.
- Wash and dry all produce.

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



Cook chicken

- Heat a large non-stick pan over medium-high 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!



Issue with your meal?
Scan the QR code to
share your feedback.