

DINNERLY



Chicken Piccata with Lemony Spinach & Pasta

 20-30min  2 Servings

If it ain't broke, don't fix it! Classic chicken piccata, with all of its lemony, briny goodness, is already pretty perfect if you ask us. So all we did is add a nutritious dose of spinach. Stick a candle in that empty bottle of Chianti and break out the red checkered tablecloth—it's Italian night at your dinner table! We've got you covered!

WHAT WE SEND

- garlic
- boneless, skinless chicken breasts
- lemon
- baby spinach

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

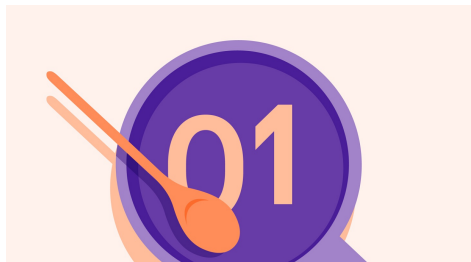
- medium skillet
- zester or microplane

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

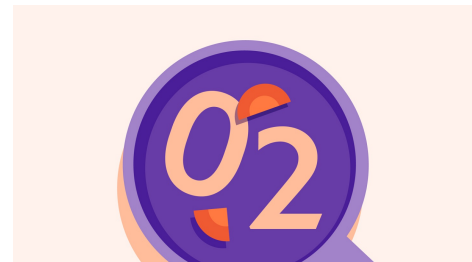
NUTRITION PER SERVING

Energy 926.0kcal, Fat 39.8g, Proteins 40.2g, Carbs 100.0g



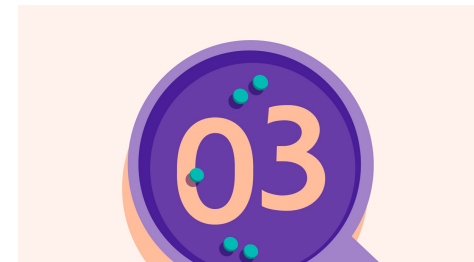
1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel and thinly slice **2 cloves garlic**. Zest **lemon** and squeeze **1 tablespoon juice**, separately. Add **pasta** to boiling water and cook until al dente, stirring often to prevent sticking, 10-12 minutes. Reserve **1 cup pasta cooking water**, then drain pasta.



2. Cook chicken

Pat **chicken** dry. Season all over with $\frac{1}{2}$ **teaspoon salt** and **a few generous grinds pepper**. Place $\frac{1}{4}$ **cup flour** on a plate and dredge both sides of chicken, shaking off excess. Heat **3 tablespoons oil** in a medium skillet over medium-high. Add chicken and cook until golden brown, about 2 minutes per side. Transfer to a plate.



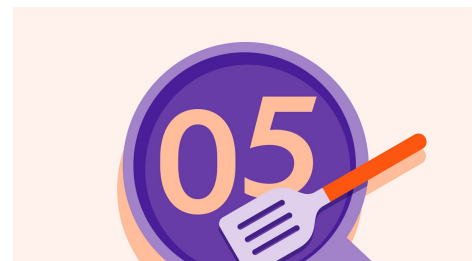
3. Make sauce

Add the **sliced garlic** to the skillet and cook until golden, about 1 minute. Add **capers**, $\frac{1}{2}$ **cup of the reserved pasta water**, **lemon juice**, and $\frac{1}{2}$ **teaspoon lemon zest**. Reduce heat to medium-low and simmer until slightly reduced, about 3 minutes.



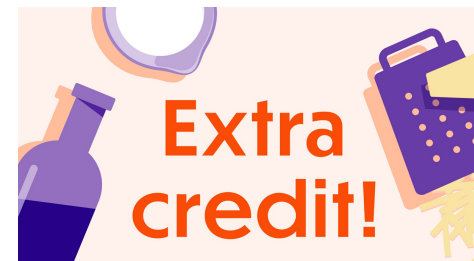
4. Sauce chicken & pasta

Return **chicken and any accumulated juices** to **skillet**, turn to coat; simmer 1 minute. Transfer chicken to plates. Add **pasta** to sauce, along with **remaining $\frac{1}{2}$ cup pasta water**, **2 pats butter**, and **1 tablespoon oil**. Cook over medium heat, tossing, until sauce is thickened and coats pasta. Season to taste with **salt** and **pepper**.



5. Cook spinach

Remove skillet from heat and add **spinach**. Toss to wilt. Season to taste with **salt** and **pepper**. Serve **pasta** alongside **chicken**. Drizzle with **olive oil**. Enjoy!



6. Take it to the next level

Make crusty garlic bread! Mash a few tablespoons of softened butter with 2-3 cloves of grated garlic. Grab a baguette or ciabatta, slice it down the middle, slather it with garlic butter and a pinch of salt. Close the loaf, wrap in foil and place it in a 350°F to toast as you cook!