

DINNERLY



Chicken Piccata with Lemony Spinach & Pasta

 20-30min  4 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

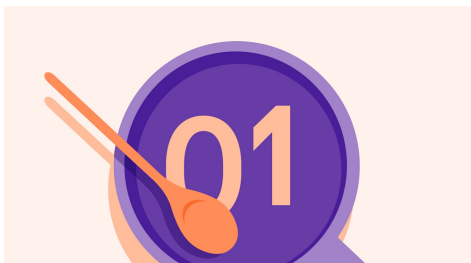
- large pot
- large skillet
- zester or microplane

ALLERGENS

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

NUTRITION PER SERVING

Energy 853.0kcal, Fat 32.9g, Proteins 39.7g, Carbs 97.3g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and thinly slice **3 cloves garlic**. Zest and juice **lemon** separately. Add **pasta** to boiling water and cook until al dente, stirring often to prevent sticking, 10-12 minutes. Reserve **1½ cups pasta cooking water**, then drain pasta.



2. Cook chicken

Pat **chicken** dry. Season all over with **1 teaspoon salt** and **a few generous grinds pepper**. Place **¼ cup flour** on a plate and dredge both sides of chicken, shaking off excess. Heat **3 tablespoons oil** in a large skillet over medium-high. Add chicken, in batches if necessary, 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, lemon juice and zest, 1 cup of the reserved pasta water**. Reduce heat to medium-low and simmer until slightly reduced, about 5 minutes.



4. Sauce chicken & pasta

Return **chicken and any accumulated juices** to **skillet** and turn to coat. Simmer 1 minute. Transfer chicken to plates. Add **pasta** to sauce, along with **remaining ½ cup pasta water, 4 pats butter, and 2 tablespoons 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!