DINNERLY

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Creamy Chicken Tetrazzini

with Peas

20-30min 4 Servings

We're really throwing it back with this sped-up take on chicken tetrazzini. We've kept the Parmesan-cream sauce, but added peas for for color and used egg noodles for an extra comforting, vintage feel. Because this is all cooked in one pot on the stovetop, and not baked in the oven, the result is a lighter take on the American classic. We've got you covered!

WHAT WE SEND

- boneless, skinless chicken breast
- peas
- packet chicken broth concentrate

WHAT YOU NEED

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

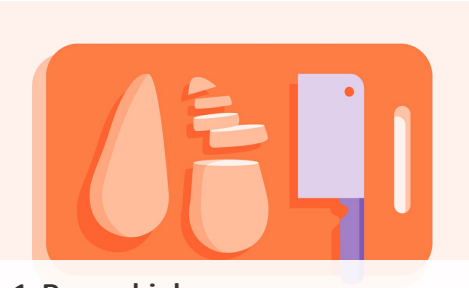
TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Calories 441.0kcal, Fat 17.4g, Proteins 34.7g, Carbs 33.3g

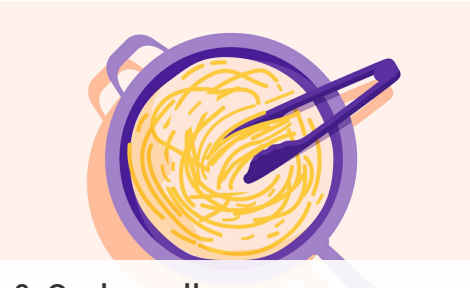


1. Prep chicken

Pat **chicken** dry and cut into 1-inch pieces. In a medium bowl, toss chicken with **2 tablespoons flour**, **1 teaspoon salt**, and **a few grinds pepper**.

2. Cook chicken

Heat **2 tablespoons oil** in a large saucepan over medium-high. Add **chicken** and cook, stirring occasionally, until golden, about 5 minutes. Transfer chicken to a plate.

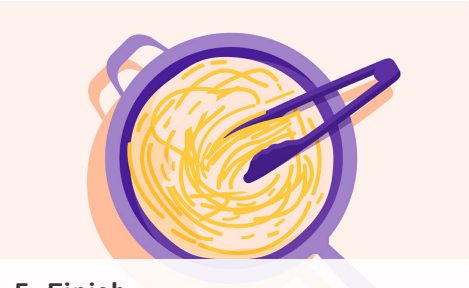


3. Cook noodles

To the pot, add **4 cups water**, **all of the chicken broth concentrate**, and **noodles**; cover and bring to a boil. Reduce heat to medium-low, and cook, stirring often, making sure to to scrape the bottom of the saucepan (noodles will stick slightly), until noodles are cooked through and liquid is thick and creamy, about 8 minutes.

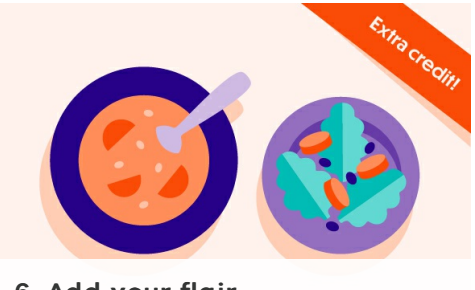
4. Grate Parmesan

Meanwhile, grate **Parmesan**.



5. Finish

Uncover **noodles** and reduce heat to low, add **chicken** back to the pot along with **Parmesan**, **butter**, and **peas**. Cook, stirring gently to combine, until peas are warmed through, about 2 minutes. Enjoy!



6. Add your flair

The buttery, cheesy aspects of this comforting dish of Americana would work well with a crisp salad on the side, dressed with a lemony vinaigrette.