

SKU1810 hero fast

## Lemony Chicken Scampi

with Baby Spinach & Linguine



20-30min



2 Servings

Scampi dishes are traditionally made with fish, but a buttery-garlicky sauce tastes great on any protein, especially tender pieces of chicken thighs. Adding freshly squeezed lemon juice cuts the richness of the dish by adding a bright citrus note—a perfect sauce for coating al dente linguine.

## What we send

- cubed chicken thighs
- garlic
- chicken broth concentrate
- lemon
- baby spinach
- fresh parsley

## What you need

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- colander
- large pot
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 960.0kcal, Fat 42.0g, Proteins 46.0g, Carbs 93.0g



### 1. Cook linguine

Bring a large pot of **salted water** to a boil. Add **linguine** and cook, stirring to prevent clumping, until al dente, 8-9 minutes. Reserve **1 cup cooking water**, then drain linguine.



### 4. Sauté spinach

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **remaining garlic** and cook until fragrant, about 30 seconds. Add **spinach** and season with **¼ teaspoon salt** and **a few grinds pepper**. Cook until just wilted, about 2 minutes. Transfer to a plate and cover to keep warm. Wipe out skillet.



### 2. Marinate chicken

Peel and finely chop **4 teaspoons garlic**. Finely grate **1 teaspoon lemon zest**, then squeeze **2 tablespoons lemon juice**, keeping separate. Pat **chicken** dry. In a medium bowl, combine chicken, lemon zest, 1 tablespoon of the lemon juice, 2 teaspoons of the garlic, **2 tablespoons oil**, **1 teaspoon salt**, and **¼ teaspoon pepper**. Let marinate until step 5.



### 5. Cook chicken

In a measuring cup, whisk together **broth concentrate**, **remaining lemon juice**, and **¾ cup of the pasta water**. In same skillet, heat **2 teaspoons oil** over medium-high. Add **chicken** and cook, turning once, until lightly browned and cooked through, 4-5 minutes. Transfer chicken to a bowl.



### 3. Prep ingredients

Finely grate **Parmesan**. Pick **parsley leaves** from stems, then finely chop leaves, discarding stems.



### 6. Finish sauce & serve

Add **broth mixture** and **2 tablespoons butter** to same skillet, stirring to melt. Add **linguine, chicken and any juices**, and **1 tablespoon of the remaining pasta water** at a time, stirring, until sauce reaches desired consistency. Serve **chicken and linguine** topped with **parsley** and **half of the Parmesan** with **sautéed spinach** and **remaining Parmesan** alongside. Enjoy!