

SKU1810 hero fast

Lemony Chicken Scampi

with Baby Spinach & Linguine



20-30min



4 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
- fresh parsley
- garlic
- chicken broth concentrate
- lemon
- baby spinach

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- large pot
- large 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 930.0kcal, Fat 40.0g, Proteins 46.0g, Carbs 91.0g



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 **2 cups cooking water**, then drain linguine.



2. Marinate chicken

Peel and finely chop **2 tablespoons garlic**. Finely grate **2 teaspoons lemon zest** and squeeze **1/3 cup lemon juice**, keeping them separate. Pat **chicken** dry. In a medium bowl, combine chicken, lemon zest, 2 tablespoons of the lemon juice, 1 tablespoon of the garlic, **2 tablespoons oil**, **1 teaspoon salt**, and **1/4 teaspoon pepper**. Let marinate until step 5.



3. Prep ingredients

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



4. Sauté spinach

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **remaining garlic** and cook until fragrant, about 30 seconds. Add **spinach** and season with **1/2 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.



5. Cook chicken

In a measuring cup, whisk together **all of the broth concentrate**, **remaining lemon juice**, and **1 1/2 cups of the pasta water**. In same skillet, heat **1 tablespoon oil** over medium-high. Add **chicken** and cook, turning once, until lightly browned and cooked through, 5-6 minutes. Transfer chicken to a bowl.



6. Finish sauce & serve

Add **broth mixture** and **4 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!