

DINNERLY



French Onion Chicken Pasta with Cheddar



20-30 minutes



2 Servings

Who doesn't love French onion soup? This inspired pasta has all the sweet oniony flavour of the classic and is loaded with melted cheddar.

WHAT WE SEND

- 100g English smoked cheese ⁷
- 2 chicken-style stock cubes
- 1 onion
- parsley
- free-range chicken tenderloins
- 200g farfalle pasta ¹

WHAT YOU NEED

- balsamic vinegar ¹⁷
- garlic clove
- olive oil
- sugar

TOOLS

- box grater
- colander
- large frypan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 820kcal, Fat 29.0g, Carbs 76.3g, Proteins 59.7g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Coarsely grate the **cheese**. Thinly slice the **onion** into rings. Finely chop the **parsley** stems and coarsely chop the leaves, keeping them separate. Crush or finely chop **2 garlic cloves**. Put the garlic, parsley stems, **chicken** and **2 tsp olive oil** in a bowl and stir to combine.



2. Caramelize onion

Heat **2 tsp olive oil** in a large frypan over medium-low heat. Cook the **onion**, covered, stirring occasionally, for 8 mins or until very soft. Add **2 tsp balsamic vinegar** and **1 tsp sugar**. Season with **salt and pepper** and stir to combine. Cook, uncovered, for a further 3-4 mins until caramelised. Remove from the pan, reserving the pan.



3. Cook pasta

Meanwhile, crumble **1 stock cube** into a heatproof jug (the remaining stock cube won't be used in this dish). Cook the **pasta** in the pan of boiling water for 8-9 mins until al dente. Drain, reserving **250ml (1 cup) cooking water**. Add the **cooking water** to the stock and stir to dissolve.



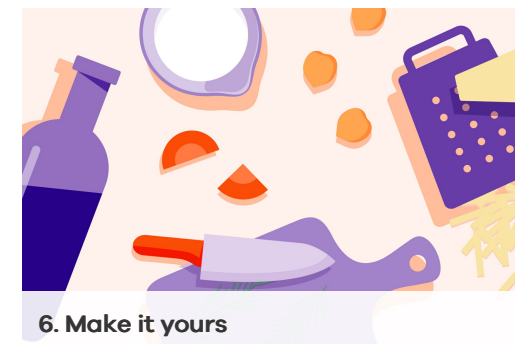
4. Cook chicken

Heat the reserved frypan over medium-high heat. Cook the **chicken** for 2-3 mins each side until golden and cooked through. Remove the chicken from the pan. Return the pan to medium-high heat, add **stock** and cook, stirring, for 1-2 mins or until reduced by one-third. Coarsely shred the **chicken**.



5. Serve up

Add the **chicken, pasta, three-quarters each of the onion, cheese** and **parsley leaves** to the pan and cook, stirring, for 2 mins or until warmed through. Taste, then season with **salt and pepper**. Divide **pasta** among bowls, scatter over **remaining onion, cheese** and **parsley**, and enjoy.



6. Make it yours

Go the full French onion experience with golden, crunchy croutons to scatter over.