

# DINNERLY



## French Onion Chicken Pasta with Cheddar



20-30 minutes



4 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

- free-range chicken tenderloins
- parsley
- 100g English smoked cheese <sup>7</sup>
- 2 onions
- 400g farfalle pasta <sup>1</sup>
- 2 chicken-style stock cubes

### WHAT YOU NEED

- balsamic vinegar <sup>17</sup>
- garlic clove
- olive oil
- sugar

### TOOLS

- box grater
- colander
- large 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 725kcal, Fat 21.1g, Carbs 75.9g, Proteins 53.7g



#### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Coarsely grate the **cheese**. Thinly slice the **onions** into rings. Finely chop the **parsley** stems and coarsely chop the leaves, keeping them separate. Crush or finely chop **3 garlic cloves**. Put the garlic, parsley stems, **chicken** and **1 tbs olive oil** in a bowl and stir to combine.



#### 2. Caramelize onion

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



#### 3. Cook pasta

Meanwhile, crumble the **stock cubes** into a large heatproof jug. Cook the **pasta** in the pan of boiling water for 8-9 mins until al dente. Drain, reserving **500ml (2 cups) cooking water**. Add the **cooking water** to the stock and stir to dissolve.



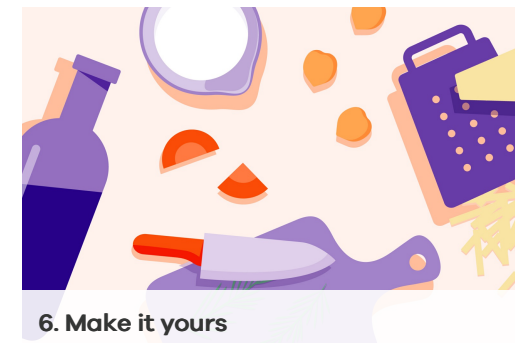
#### 4. Cook chicken

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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     **#dinnerly**

 Packed in Australia  
from at least 90%  
Australian ingredients