



DINNERLY



Saucy Parmesan Chicken with Spaghetti

 20-30min  4 Servings

Allow us to introduce you to your new best friend— tomato paste! Flavorful, a little sweet, and of course full of concentrated tomatoey goodness, this powerful ingredient makes a sauce with just a splash of vinegar, a bit of water, and minus the time and splats on your stove of a big pot of tomato sauce. Spread it across a juicy chicken breast—and don't forget the parm!—for a classic reinvented...

WHAT WE SEND

- garlic
- tomato paste
- boneless, skinless chicken breasts
- dark balsamic vinegar

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- colander
- large pot
- large skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 677.0kcal, Fat 14.4g, Proteins 41.0g, Carbs 91.3g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely grate **Parmesan**. Peel and finely grate or chop **6 large cloves garlic**. Stir together **tomato paste, vinegar**, and **¼ cup water** in a small bowl. Season **chicken** on both sides with **salt** and **pepper**.



4. Cook pasta

Add **pasta** to boiling water and cook until almost al dente, about 6 minutes. Drain, reserving **1½ cups pasta water**. Preheat broiler with rack 4–6 inches from heat source.



2. Brown chicken

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** (in batches if necessary) and cook until brown, 2–3 minutes. Flip chicken and cook 1 minute more, or until almost cooked through; transfer chicken from skillet to a baking sheet.



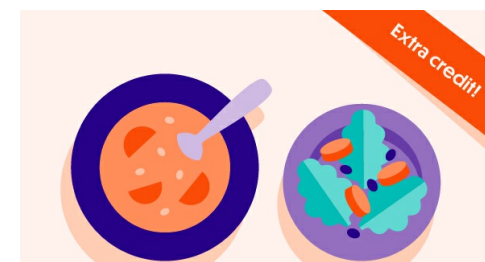
5. Finish chicken

On each **chicken breast**: spread **1 tsp sauce**, then **1 Tbsp cheese**. Broil until melted and golden, 2 minutes. Reheat **remaining sauce** over medium-high, stir in **1 cup pasta water** until smooth. Add **pasta**, toss to coat. Add **remaining pasta water**, cook, tossing. Season with **salt, pepper** and a **drizzle olive oil**. Serve **pasta** with **remaining cheese** and **__chick..**



3. Make tomato sauce

To same skillet (off heat), add **1 tablespoon oil** and **garlic** and cook, stirring until fragrant, about 30 seconds. Place the skillet over medium-high and add the **tomato paste mixture**. Cook, stirring, until sauce simmers and thickens slightly, about 5 minutes. Remove from heat.



6. Add Your Flair

To fully round out this meal, you may want to think about a salad or green vegetable on the side. Our suggestion? Steam broccoli, green beans, or broccoli rabe then quickly sauté in olive oil with sliced garlic and pinch of crushed red pepper.