



PROSCIUTTO-WRAPPED SWISS CHICKEN

with Creamy Rigatoni, Spinach & Toasted Panko

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



2 oz | 4 oz
Prosciutto



2 Slices | 4 Slices
Swiss Cheese
Contains: Milk



6 oz | 12 oz
Rigatoni Pasta
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



5 oz | 10 oz
Spinach



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

PROSCIUTTO

Italian dry-cured ham enrobes this chicken and crisps in the pan.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1110



SAUCE BOSS

The secret to this luxurious rigatoni?

Pasta cooking water! The starch released from cooking pasta helps make a super-creamy sauce.

BUST OUT

- Large pot
 - Paper towels
 - Large pan
 - Strainer
 - Kosher salt
 - Black pepper
 - Olive oil (1 tsp | 1 tsp)
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



1 PREP & TOAST PANKO

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and finely dice **shallot**.
- Melt **1 TBSP plain butter (2 TBSP for 4 servings)** in a large, preferably ovenproof, pan over medium heat. Add **panko**, a **pinch of salt**, and **pepper**; cook, stirring occasionally, until golden brown, 3-5 minutes. Turn off heat; transfer to a plate. Wipe out pan.



2 WRAP CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
- Lay **two slices of prosciutto** beside each other on a work surface. Place a chicken cutlet along bottom of slices; tightly roll up prosciutto around chicken. Repeat with remaining prosciutto and chicken.



3 SEAR CHICKEN

- Heat a **drizzle of olive oil** in pan used for panko over medium-high heat. Add wrapped **chicken** and cook until browned, 2-3 minutes per side (**it'll finish cooking in the next step**). **TIP: If your pan isn't ovenproof, transfer chicken to a baking sheet now.**



4 ROAST CHICKEN & COOK PASTA

- Top **chicken** with **Swiss cheese**; transfer pan to oven. Roast on top rack until chicken is cooked through and cheese has melted, 10-15 minutes.
- Turn off heat; transfer chicken to a cutting board to rest. Reserve pan.
- While chicken is roasting, once water is boiling, add **rigatoni** to pot; cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.



5 MAKE SAUCE

- While pasta cooks, heat a **drizzle of oil** in pan used for chicken over medium-high heat; add **shallot**, a **pinch of salt**, and **pepper**. Cook, stirring occasionally, until browned and softened, 2-4 minutes.
- Stir in **stock concentrate**, **garlic herb butter**, **cream sauce base**, **cream cheese**, and **¾ cup reserved pasta cooking water (1¼ cups for 4 servings)**. Cook, stirring occasionally, until thickened, 5-8 minutes.



6 TOSS PASTA

- Add drained **rigatoni** and **spinach** to pan with **sauce**; cook, stirring, until spinach begins to wilt, 1-2 minutes.
- Turn off heat and stir in **1 TBSP plain butter (2 TBSP for 4 servings)** until melted. Taste and season with **salt** and **pepper**. **TIP: If needed, stir in more pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**



7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **pasta** between plates. Top with **toasted panko** and chicken. Serve. **TIP: If you prefer, serve chicken alongside the pasta instead.**