



# CREAMY CHICKEN AND MUSHROOM RIGATONI PASTA

with Lemon-Thyme and Parmesan

FAMILY



## HELLO CREMINI

Did you know that creminis are just baby Portobello mushrooms?

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 637



Chicken Breasts



Cremini Mushrooms



Lemon-Thyme



Shallot



Rigatoni



Cream Cheese



Parmesan Cheese



Garlic

## BUST OUT

- Large Non-Stick Pan
- Paper Towel
- Baking Sheet
- Strainer
- Large Pot
- Unsalted Butter **2** (2 tbsp)
- Garlic Press
- Salt and Pepper
- Measuring Cups
- Olive or Canola oil
- Measuring Spoons

## INGREDIENTS

4-person

- Chicken Breasts 680 g
- Cremini Mushrooms 454 g
- Lemon-Thyme 10 g
- Shallot 50 g
- Rigatoni **1** 340 g
- Cream Cheese **2** 4 tbsp
- Parmesan Cheese **2** ¼ cup
- Garlic 12 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 74°C/165°F.



## START STRONG



Preheat the oven to **425°F** (to finish the chicken). Start prepping when the oven comes up to temperature!



**1 PREP** Wash and dry all produce.\* In a large pot, add **12 cups water** and **2 tsp salt**. Cover and bring to a boil over high heat. Meanwhile, peel, then thinly slice the **shallot** into ¼ inch slices. Peel, then mince or grate the **garlic**. Quarter the **mushrooms**. Strip **2 tbsp lemon-thyme leaves** off the stems.



**4 COOK MUSHROOMS** Meanwhile, heat the same pan over medium-high heat. When the pan is hot, add **2 tbsp butter**, then **mushrooms, shallots, garlic** and **remaining lemon-thyme**. Cook, stirring occasionally, until **mushrooms** are golden-brown and **butter** melts, 5-6 min. Remove pan from heat and add **cream cheese**. Cook, stirring together, until **cream cheese** melts, 1 min. Set aside.



**2 COOK CHICKEN** Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil**, then the **chicken**. Sear until golden, 2-3 min per side. Remove the pan from the heat and transfer **chicken** to a baking sheet. Bake **chicken** in the middle of oven until **chicken** is cooked through, 12-14 min. (**TIP:** Cook to a min. internal temp. of 74°C/165°F, as size may vary.\*\*)



**5 FINISH PASTA** When the **rigatoni** is tender, reserve **1 cup pasta water** and drain. Set aside. Heat the pan with the **mushroom sauce** over medium-high heat. Add the **rigatoni, reserved pasta water** and **half the Parmesan**. Cook, stirring together, until the **sauce** thickens slightly and coats the **rigatoni**, 2-3 min.



**3 COOK PASTA** Meanwhile, add the **rigatoni** to the large pot with the **boiling water**. Cook, stirring occasionally, until tender, 10-12 min.



**6 FINISH AND SERVE** Thinly slice the **chicken**. Divide the **mushroom pasta** between plates and top with the **chicken**. Sprinkle over the **remaining Parmesan**.

## HUGS!

This pasta is like a warm hug on a cold winter day!