

Tuscan Chicken Pasta

Cooking Instructions

This dish includes 3 parts: Chicken, Alfredo Sauce, and Linguine.

QuickThaw Chicken by submerging the well-sealed bag in water for 15-30 minutes. There is no need to QuickThaw the **Sauce**; it can be cooked from frozen.

Pasta: Boil linguine in salted water for 9-11 min until done.

Chicken: In a skillet, sauté chicken cutlets over low-medium heat for 4 min per side. Set chicken aside and cut into bite-sized pieces. Add 2/3 cup water + **Sauce** to the same pan. Increase heat to medium and deglaze the pan, scraping up all the brown bits from the bottom. Bring to a gentle boil, lower heat, and simmer 2-3 minutes. Add chicken back to sauce and simmer approx 2-3 min more. Toss linguine in the sauce.

Internal Temperature: 165F

Serving Suggestions: Dinner Done Roasted Brussels Sprouts. Pinot Gris.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. Instant-read pocket thermometers are inexpensive, convenient, and very easy to use.



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