

CHICKEN TETRAZZINI

with Caesar Salad & Garlic Toast

Preparation Time: 25-30 Mins

INGREDIENTS

- Linguini Noodles
- Garlic Bread
- Chicken
- Garlic
- Mushrooms
- Pasta Sauce
- Parmesan Cheese
- Romaine Lettuce
- Bacon Bits
- Croutons
- Caesar Dressing
- Lemon

FROM YOUR KITCHEN

- Salt & Pepper
- Oil
- Med/Large Pot
- Large Sauce Pan
- Baking Sheet
- Parchment Paper (optional)

STEP 1

WASH your hands and ORGANIZE your ingredients. We have conveniently provided a listing of the ingredients you will need in the order that you will need them.

STEP 2

FILL a medium to large pot with water, bring to a BOIL & add pasta (separate your pasta as you add it to the water, to avoid sticking together). Cook for 6-8 mins, stirring occasionally. Pasta should be slightly underdone.

STEP 3

Preheat oven to 400° and place the garlic bread, butter-side up, on a parchment lined baking sheet. ****DO NOT BAKE AT THIS TIME****

STEP 4

In a large sauce pan, add 1tbsp oil, chicken & mushrooms on MED/HIGH heat for 3-5 minutes. Add garlic, sauté for 2-3 additional minutes.

STEP 5

ADD sauce and bring to a boil. REDUCE to a simmer on LOW heat.

STEP 6

Using tongs or a pasta spoon, remove pasta from water and add to sauce pan. MIX together and leave on LOW heat.

STEP 7

Insert garlic bread into oven and bake until golden brown. APPROX 10 mins

STEP 8

STIR half the container of parmesan cheese into your pasta. Salt & pepper to taste.

STEP 9

In a salad bowl, TOSS romaine lettuce, bacon bits, croutons and caesar dressing. CUT your lemon into wedges.

LET'S EAT!

PORTION and plate your pasta, salad with lemon wedge and garlic toast. GARNISH pasta and salad with remaining parmesan cheese and serve!

ALL PACKAGING IS COMPOSTABLE

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