



# TRUFFLE LINGUINE WITH CHICKEN

*cremini mushrooms, garlic, peas*

**COOK TIME**  
30 MIN

**SERVINGS**  
2

**CALORIES PER SERVING**  
1020

For rich, earthy depth, our chefs added decadent truffle butter to the flavorful sauce in tonight's rustic pasta bowls. Here, the creamy sauce—strewn with sautéed cremini mushrooms and green peas—coats al dente linguine noodles. It's all topped with pan-seared chicken strips seasoned with a blend of fragrant dried herbs and red pepper. *Delizioso!*

## INGREDIENTS (8 ITEMS)

- 6 oz **Linguine** <sup>W</sup>
- 4 oz **Cremini mushrooms**
- ¼ oz **Garlic**
- ¾ tsp **Italian herb & red pepper blend**
- 2½ oz **Peas**
- 5 oz **Creamy mushroom broth** <sup>M</sup>
- 10 oz **Chicken strips\***
- 1 oz **Truffle butter** <sup>M</sup>

## WHAT YOU'LL NEED

- large pot
- medium & large sauté pans
- medium bowl
- measuring cup & spoons
- strainer
- thermometer
- cooking & olive oils
- salt & pepper

## ALLERGENS

- <sup>W</sup> WHEAT
- <sup>M</sup> MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

**GREEN CHEF IS PROUD** to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

\*Chicken is fully cooked when internal temperature reaches 165 degrees and it's no longer pink in the center.

Wash and dry fresh produce. Wash hands and surfaces after handling raw poultry. Consuming raw or undercooked poultry may increase your risk of foodborne illness. Go to [greenchef.com/faq](http://greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

## 1 START PASTA

- Bring a large pot of lightly salted water to a boil. Once boiling, stir in **linguine**. Cook 9–11 minutes, or until al dente, stirring occasionally.
- Reserve  $\frac{1}{3}$  cup **pasta cooking water**. Strain **linguine**; shake off excess water. Return to pot. Drizzle with 1–2 teaspoons olive oil. Stir to coat.

COOKING FOR  
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

## 2 PREP

- Wipe **cremini mushrooms** clean with damp paper towels. Remove stems if desired. Cut into slices, about  $\frac{1}{4}$  inch thick.
- Mince **garlic**.

## 3 MAKE SAUCE

- Heat about  $1\frac{1}{2}$  tablespoons cooking oil in a large sauté pan over medium–high heat. Add **mushrooms** to hot pan. Season with about half of the **Italian herb and red pepper blend**, about  $\frac{1}{4}$  teaspoon salt, and a pinch of pepper. Cook 3–5 minutes, or until softened, stirring occasionally.
- Add **garlic**. Cook 1–2 minutes, or until garlic is fragrant, stirring frequently.
- Add **peas, creamy mushroom broth**, and reserved **pasta cooking water**. Stir to combine. Cook 2–3 minutes, or until sauce is warmed through, stirring occasionally. Remove from heat.

## 4 SEASON &amp; COOK CHICKEN

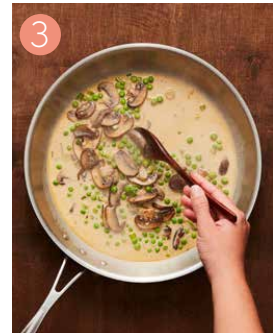
- Pat **chicken strips** dry with paper towels. Cut any larger strips in half lengthwise if necessary. Place in a medium bowl. Season with salt, pepper, and remaining **herb blend**. Drizzle with 1–2 teaspoons cooking oil. Stir to coat.
- Heat about  $1\frac{1}{2}$  tablespoons cooking oil in a medium sauté pan over medium–high heat. Add **chicken** to hot pan. Cook 3–4 minutes, or until fully cooked, stirring occasionally.

## 5 FINISH PASTA

- Transfer **linguine** to pan with **sauce**. Add **truffle butter**. Stir until butter melts. Season with salt and pepper to taste.

## 6 PLATE YOUR DISH

- Divide **truffle linguine** between bowls. Top with **chicken**. Enjoy!



## Nutrition Facts

2 Servings per container

**Serving size** (436g)

Amount per serving

**Calories** **1000**

	% Daily Value*
<b>Total Fat</b> 61g	78%
Saturated Fat 21g	105%
Trans Fat 0g	
<b>Cholesterol</b> 195mg	65%
<b>Sodium</b> 840mg	37%
<b>Total Carbohydrate</b> 73g	27%
Dietary Fiber 6g	21%
Total Sugars 5g	
Includes 0g Added Sugars	0%
<b>Protein</b> 48g	
Vitamin D 0mcg	0%
Calcium 82mg	6%
Iron 5mg	30%
Potassium 970mg	20%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### All ingredients in this recipe:

**Chicken Strips** [chicken], **Linguine** [semolina, niacin, iron lactate, thiamin mononitrate, riboflavin, folic acid], **Garlic**, **Peas** [peas], **Italian Herb & Red Pepper Blend** (Granulated Garlic, Italian Seasoning [basil, rosemary, marjoram, oregano, thyme], Dried Parsley, Crushed Red Pepper Flakes, Onion Powder), **Creamy Mushroom Broth** (Whipping Cream [organic grade A cream (milk), carrageenan], Mushroom Broth [water, organic mushrooms, sea salt, organic garlic], Stone-Ground Mustard [water, organic mustard seeds, organic vinegar, salt, organic spices], Lemon Juice [lemon], Sea Salt, Black Pepper, Ascorbic Acid [ascorbic acid]), **Truffle Butter** [butter (pasteurized cream, lactic acid), black truffle base (truffle juice, summer truffle pieces [tuber aestivum vitt.], salt, truffle flavor, vegetable fiber)], **Cremini Mushrooms**

### Allergen information:

Contains Milk And Wheat

*Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.*

*Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.*