

# Creamy Chicken, Spinach & Tomato Pasta


with Capers & Parmesan


4 SERVINGS | 30-40 MINS


 **Blue Apron**  
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## Ingredients

 22 oz Chicken Breast Strips

 ½ lb Grape Tomatoes

 2 oz Sliced Roasted Red Peppers

 ¼ cup Grated Parmesan Cheese


 2 Tbsps Tomato Paste


 ¾ lb Elicoidali Pasta

 2 cloves Garlic


 1 Tbsp Capers


 1 oz Butter

 5 oz Baby Spinach

 1 8-oz can Tomato Sauce

 1 Sweet Onion

 1 ½ tsps Calabrian Chile Paste

 ½ cup Cream

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

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## 1 Prepare the ingredients & start the sauce

- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **tomatoes**.
- Halve, peel, and medium dice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peppers**.
- In a bowl, combine the **diced onion, chopped garlic, chopped peppers, and capers**.
- In a separate, medium bowl, whisk together the **tomato sauce,  $\frac{1}{2}$  cup of water, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.



## 2 Cook the chicken & tomatoes

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large, high-sided pan (or pot), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **halved tomatoes**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the tomatoes are softened and the chicken is browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.



## 3 Finish the sauce

- In the pan of reserved fond, heat the **butter** on medium-high until melted.
- Add the **prepared onion mixture**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened.
- Add the **tomato paste**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.



### Step 3 continued:

- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 3 to 4 minutes, or until the sauce is thickened.
- Slowly whisk in the **cream**. Cook, whisking constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## 4 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{4}$  cup of the **pasta cooking water**, drain thoroughly and return to the pot.



## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked chicken and tomatoes, spinach, finished sauce, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **cheese**. Enjoy!

