

# Chicken Tetrazzini

with Brussels Sprouts

**TIME:** 35-45 minutes

**SERVINGS:** 2

Chicken tetrazzini is a classic, comforting dish of chicken, noodles, and mushrooms, all baked in a rich cream sauce. We're swapping in little tubes of ditali pasta—and using rehydrated mushrooms for a layer of delicious earthiness.



## MATCH YOUR BLUE APRON WINE



Plush & Fruity

Serve a bottle with this symbol for a great pairing.

## Ingredients



10 oz  
CHOPPED  
CHICKEN BREAST



6 oz  
DITALI PASTA



2 cloves  
GARLIC



4 oz  
BRUSSELS  
SPROUTS



2  
SCALLIONS

## KNICK KNACKS:



1/4 cup  
HEAVY CREAM



2 Tbsp  
QUARK  
CHEESE



1/2 oz  
DRIED  
MUSHROOMS



2 oz  
ASIAGO CHEESE



1 Tbsp  
ITALIAN  
SEASONING\*

\* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram



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### 1 Prepare the ingredients & rehydrate the mushrooms:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Heat a large pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- In a bowl, combine the **mushrooms** and  $\frac{1}{2}$  **cup of hot water**; let stand for at least 10 minutes.
- Cut off and discard the ends of the **Brussels sprouts**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop the **garlic**.
- Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- Grate the **asiago cheese** on the large side of a box grater.



### 2 Cook the pasta:

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 9 to 11 minutes, or until the pasta is al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{4}$  **cup of cooking water**, drain thoroughly and return to the pot.

### 3 Chop the mushrooms & start the chicken:

- While the pasta cooks, drain the **rehydrated mushrooms**. Transfer to a cutting board and roughly chop.
- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook, without stirring, 1 to 2 minutes, or until lightly browned.
- Continue to cook, stirring occasionally, 1 to 2 minutes, or until browned.



### 4 Finish the chicken:

- Add the **sliced brussels sprouts** to the pan; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the **chopped mushrooms and garlic, Italian seasoning, and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the vegetables are softened and the chicken is cooked through.

### 5 Assemble the casserole:

- To the pot of **cooked pasta**, add the **finished chicken, heavy cream** (shaking the bottle before opening), **quark cheese, half the grated asiago cheese, and the reserved cooking water**; season with salt and pepper. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined. Turn off the heat. Season with salt and pepper to taste.
- Transfer to a baking dish and evenly top with the **remaining grated asiago cheese**. Season with salt and pepper.



### 6 Bake the casserole & serve your dish:

- Bake the **casserole** 4 to 6 minutes, or until the cheese is melted. Remove from the oven and let stand at least 2 minutes before serving.
- Garnish the baked casserole with the **sliced green tops of the scallions**. Enjoy!