

Chicken & Mushroom Pasta

with Capers & Parmesan Cheese

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



10 oz Boneless Chicken Breast Pieces



2 cloves Garlic



2 Tbsps Mascarpone Cheese



1 Tbsp Italian Seasoning¹



6 oz Orecchiette Pasta



2 Scallions



1 8-oz can Tomato Sauce



4 oz Mushrooms



¾ cup Grated Parmesan Cheese



1 Tbsp Capers



Serve with Blue Apron wine that has this symbol
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¹. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water and cook, stirring occasionally, 9 to 11 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.



3 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **Italian seasoning**. Stir to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



4 Cook the mushrooms

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **capers, chopped garlic, and sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



5 Make the sauce

- To the pan, add the **tomato sauce** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until combined.
- Turn off the heat.



6 Finish the pasta & serve your dish

- To the pan of **cooked mushrooms and sauce**, add the **cooked chicken, cooked pasta, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan and sliced green tops of the scallions**. Enjoy!

