

### **Ingredients**



10 oz Boneless Chicken Breast Pieces



2 cloves Garlic



2 Tbsps Mascarpone Cheese



1 Tbsp Italian Seasoning<sup>1</sup>



6 oz Orecchiette Pasta



2 Scallions



1 8-oz can Tomato Sauce



4 oz Mushrooms



½ cup Grated Parmesan Cheese



1 Tbsp Capers



Serve with Blue Apron wine that has this symbol blueapron.com/wine

# Cook along on the app

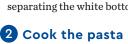
The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



#### "Alexa, find Blue Apron recipes."

# Prepare the ingredients

- Fill a medium pot 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 bitesized pieces.
- Peel and roughly chop 2 cloves of garlic.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.



- 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 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.



- 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!

