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CHEESY BACON & RANCH CAVATAPPI

with Monterey Jack & Cheddar

WHAT WE SEND (2 servings | 4 servings) **CALORIES 790** **PREP IN 5 MIN** **READY IN 30 MIN**

* Keep refrigerated

* Times may vary based on CustomPlate choices.



Scallions*
(1 | 2)



Cavatappi Pasta
(1 | 2)
Contains: Wheat



Bacon*
(4 oz | 8 oz)



Chicken Stock Concentrate
(1 | 2)



Shredded Monterey Jack*
(1 | 2)
Contains: Milk



Cream Cheese*
(1 | 2)
Contains: Milk



Shredded Cheddar*
(1 | 2)
Contains: Milk



Buttermilk Ranch Dressing
(1 | 2)
Contains: Eggs, Milk



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Chicken Breast Strips 🍗
(10 oz | 20 oz)
Calories: 980

Cooking Oil 🍷

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Flour
(1 TBSP | 2 TBSP)
Contains: Wheat

Cooking Oil
(2 tsp | 4 tsp)

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You may notice that we pretty much always ask you to reserve a bit of pasta cooking water before draining your pasta. Wondering what makes this cloudy water so darn special? It's salty and starchy, and those magical starches help emulsify your sauce (aka turn it silky smooth). Basically, it makes good pasta great, and we'd never leave you with a bowlful of just good.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Trim and thinly slice **scallions**, separating whites from greens; mince whites. Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain. Toss drained pasta with a **drizzle of oil** and set aside.

↔ **Pat chicken dry with paper towels; season all over with salt and pepper.** Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium–high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4–6 minutes. Turn off heat; transfer to a plate. Wipe out pan.

2.



Add **bacon** to a large dry, preferably nonstick, pan in a single layer; heat over medium–high heat. Cook, turning occasionally, until crispy, 6–10 minutes. Turn off heat; transfer bacon to a paper–towel–lined plate. Wipe out pan. Once cool enough to handle, roughly chop.

↔ **Use pan used for chicken here.**

3.



Heat a **drizzle of oil** in pan used for bacon over medium heat. Add **scallion whites**; cook, stirring occasionally, until fragrant, 1–2 minutes. Whisk in **1 TBSP flour (2 TBSP for 4 servings)** until well combined. Whisk in **reserved pasta cooking water**; bring to a simmer.

4.



Add **stock concentrate, Monterey Jack, cream cheese, half the cheddar, and half the ranch dressing** to pan; stir to combine. Add **pasta**; stir to evenly coat. Stir in **half the bacon**. Taste and season with **salt and pepper** if desired.

↔ **Add half the chicken to pan along with pasta.**

5.



Top **pasta** with **scallion greens, remaining cheddar, and remaining bacon**. Drizzle with **remaining ranch dressing** and serve family style.

↔ **Top pasta with remaining chicken.**

Bacon is fully cooked when internal temperature reaches 145°. Chicken is fully cooked when internal temperature reaches 165°.