



CHICKEN OVER GARLIC PARMESAN SPAGHETTI

with Tuscan Roasted Tomatoes



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 910



Roma Tomatoes



Tuscan Heat Spice



Chicken Cutlets



Cream Cheese
(Contains: Milk)



Garlic



Spaghetti
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)

START STRONG

Salt your pasta cooking water generously—a palmful should do the trick. Remember, this is your only chance to season the spaghetti itself. Doing so will add flavor not only to the pasta but to the entire dish.

BUST OUT

- Large pot
- Paper towels
- Aluminum foil
- Large pan
- Baking sheet
- Strainer
- Olive oil (4 tsp | 8 tsp)
- Vegetable oil (1 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Roma Tomatoes 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Spaghetti 6 oz | 12 oz
- Chicken Cutlets* 10 oz | 20 oz
- Cream Cheese 4 TBSP | 8 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

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1 PREP

Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Cut **tomatoes** into 6 wedges each. Place **whole garlic cloves** on a 6-by-6-inch piece of aluminum foil. Drizzle with **olive oil** and season with **salt** and **pepper**. Cinch foil to make a closed pouch.



4 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels. Season with **1 tsp Tuscan Heat Spice**, **salt**, and **pepper**. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; cover to keep warm. (**TIP:** If your pan doesn't have a lid, loosely tent chicken with aluminum foil.)



2 ROAST VEGGIES

Line a baking sheet with foil; lightly **oil**. Arrange **tomatoes** on prepared sheet skin sides down. Drizzle with **olive oil**; season with **salt**, **pepper**, and **1 tsp Tuscan Heat Spice** (you'll use more later). Place foil pouch with **garlic** next to tomatoes. Roast on middle rack until tomatoes have wilted slightly and garlic is soft, 20-25 minutes.



5 MAKE SAUCE

Once **garlic** is roasted, open foil and smash with a fork. Melt **1 TBSP butter** in pot used to cook pasta over medium heat. Add remaining **Tuscan Heat Spice** and smashed garlic. Stir in **cream cheese**, **2 TBSP butter**, **¾ cup reserved pasta cooking water**, and half the **Parmesan**. Turn off heat; season with **salt** and **pepper**.



3 BOIL PASTA

While veggies roast, once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes. Reserve **¾ cup pasta cooking water**, then drain.



6 FINISH AND SERVE

Add **spaghetti** to pot with **sauce**; toss to thoroughly coat. (**TIP:** If sauce seems dry, add more reserved cooking water, a splash at a time, until creamy.) Season with **salt** and **pepper**. Slice **chicken** crosswise. Divide pasta between bowls. Top with chicken and **roasted tomatoes**. Sprinkle with remaining **Parmesan**.

SPAGHETT ABOUT IT!

Try making this sauce again with any long noodle—we especially love linguine.

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