



CHEESY SPINACH & WHITE BEAN PASTA BAKE

with Italian Herbs & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Cannellini Beans



1 Clove | 2 Cloves
Garlic



1 | 2
Lemon



6 oz | 12 oz
Penne Pasta
Contains: Wheat



5 oz | 10 oz
Spinach



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 TBSP | 1 TBSP
Italian Seasoning



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Chicken Cutlets

Calories: 990



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 810



HELLO

CHEESE ROUX

The sauce base adds a luscious, creamy texture to this deliciously cheesy dish.

BEST OF THE ZEST

We like using a microplane for zesting, but if you don't have one, use a peeler to remove the surface layer from citrus, then mince it.

BUST OUT

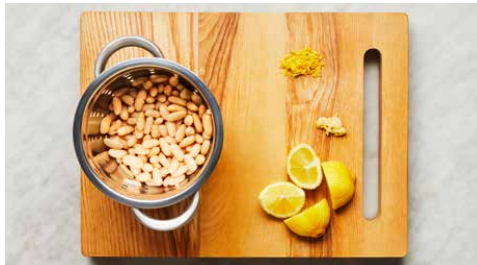
- Large pot
- Large pan
- Strainer
- Baking dish
- Zester
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
(1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

SHARE THE LOVE



Gift **FREE** boxes to your friends and earn credit when they try us out. The more boxes you cook, the bigger the rewards!

Scan the QR code to share and earn.



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Drain and rinse **beans**. Peel and mince or grate **garlic**. Zest and quarter **lemon**.



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water (1½ cups for 4 servings)**, then drain.
- While pasta cooks, pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.



3 START FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beans** and cook, stirring, until warmed through, 1-2 minutes.
- Add **spinach** and **another drizzle of oil**; cook, stirring, until wilted, 2-4 minutes.
- Add **garlic**; cook, stirring, until fragrant, 30 seconds more. Season with **salt** and **pepper**.
- Use pan used for chicken here.



4 FINISH FILLING

- Reduce heat under pan with **beans and spinach** to medium low; stir in **cheese roux**, **sour cream**, **half the Italian Seasoning**, **½ cup reserved pasta cooking water**, **1 TBSP butter**, and **juice from two lemon wedges**. (For 4 servings, use all the Italian Seasoning, ¾ cup pasta cooking water, 2 TBSP butter, and juice from four lemon wedges.) **TIP: If pasta isn't finished cooking, ladle pasta water straight from pot.**



5 ASSEMBLE & BAKE PASTA

- Stir **drained penne** into pan with **filling** until thoroughly coated. **TIP: If needed, stir in more pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Transfer pasta to an 8-by-8-inch baking dish (use a 9-by-13-inch baking dish for 4 servings); top with **Italian cheese blend**. Bake on top rack until cheese is bubbling, 2-4 minutes.
- Slice **chicken** crosswise; add to **filling** along with **drained penne**.



6 SERVE

- Garnish **pasta bake** with **lemon zest**; squeeze **juice from remaining lemon wedges** over top. Serve family style directly from baking dish (**be sure to dig in while it's hot!**).

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