



FAMILY-STYLE CHICKEN & SPINACH PASTA BAKE

with Lemony Parmesan Cream Sauce

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Onion



1 | 2
Lemon



12 oz | 24 oz
Penne Pasta
Contains: Wheat



20 oz | 40 oz
Chicken Breast
Strips



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Italian Seasoning



8 oz | 16 oz
Cream Sauce
Base
Contains: Milk



9 TBSP | 18 TBSP
Parmesan Cheese
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 | 4
Chicken Stock
Concentrates



5 oz | 10 oz
Spinach

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



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

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—
perfect for a family dinner + leftovers!



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 25 MIN | COOK: 50 MIN | CALORIES: 760



HELLO FRESH

2X FLAVOR SAVOR

We love leftovers! Refrigerate pasta in an airtight container; reheat on a microwave-safe plate until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Baking dish
- Zester
- Strainer
- Large pan
- Large bowl
- Whisk
- Aluminum foil
- Baking sheet
- Kosher salt
- Black pepper
- Nonstick cooking spray
- Cooking oil (1 tsp | 1 tsp)



1 PREP

- Adjust rack to middle position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees.
- Bring a large pot of **salted water** to a boil. (**For 8, use two large pots or cook pasta in batches.**)
- Generously coat a 9-by-13-inch baking dish (**two baking dishes for 8**) with **nonstick cooking spray** and set aside.
- **Wash and dry produce.**
- Halve, peel, and finely dice **onion**. Zest and halve **lemon**.



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **¼ cup pasta cooking water (½ cup for 8 servings)**, then drain.



3 COOK CHICKEN

- Meanwhile, open package of **chicken*** and drain off any excess liquid. Cut into bite-size pieces if necessary.
- Heat a **drizzle of oil** in a large pan over high heat. Add chicken and **onion** in a single layer; season with **garlic powder, 2 tsp Italian Seasoning (4 tsp for 8 servings), salt, and pepper.** (**Be sure to measure the Italian Seasoning—we sent more!**) Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. **TIP: Depending on the size of the pan, you may need to work in batches, adding more oil between batches.**



4 MAKE CREAM SAUCE

- In a large bowl, whisk together **cream sauce base, Parmesan, sour cream, stock concentrates, juice from the lemon, and a big pinch of lemon zest.**



5 ASSEMBLE PASTA BAKE

- Return **drained penne** to empty pot; add **Parmesan cream sauce, chicken, spinach, and reserved pasta cooking water.**
- Toss to thoroughly combine (**spinach will begin to wilt**).



6 BAKE PASTA BAKE

- Transfer **pasta mixture** to prepared baking dish (**divide between two prepared baking dishes for 8 servings**). Cover **pasta bake** tightly with foil; set on top of a baking sheet.
- Bake on middle rack until warmed through and bubbly, 20-30 minutes. (**For 8, bake on top and middle racks, swapping rack positions halfway through.**) **TIP: Be careful when lifting the foil to check on the pasta bake—steam may escape!**
- Let pasta bake rest at least 5 minutes.



7 SERVE

- When ready to serve, stir **pasta bake** to evenly combine.
- Divide between plates or serve family style directly from baking dish.

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