



FAMILY-STYLE CREAMY CHICKEN PASTA BAKE

with Broccoli & Cheddar Cheese

INGREDIENTS

4 PERSON | 8 PERSON



6 TBSP | 12 TBSP
Cream Cheese
Contains: Milk



8 oz | 16 oz
Broccoli Florets



1 | 2
Onion



2 Cloves | 4 Cloves
Garlic



12 oz | 24 oz
Penne Pasta
Contains: Wheat



20 oz | 40 oz
Chopped Chicken Breast



2 TBSP | 4 TBSP
Fry Seasoning



8 oz | 16 oz
Cream Sauce Base
Contains: Milk



1 Cup | 2 Cups
White Cheddar Cheese
Contains: Milk



2 | 4
Chicken Stock Concentrates

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: 20 MIN | COOK: 55 MIN | CALORIES: 850



2X FLAVOR SAVOR

Refrigerate any leftover pasta bake in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

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

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



1 PREP

- Adjust rack to middle position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees. Bring a large pot (**two large pots for 8**) of **salted water** to a boil.
- Drop **cream cheese (in packets)** in a small bowl of warm water to soften until ready to use. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Halve, peel, and finely dice **onion**. Mince or grate **garlic**.
- Generously coat a 9-by-13-inch baking dish (**two 9-by-13-inch baking dishes for 8 servings**) with **nonstick cooking spray** and set aside.



4 ASSEMBLE PASTA BAKE

- In a large bowl, whisk together **cream sauce base, cheddar, stock concentrates,** and **cream cheese (work in batches or use two large bowls for 8 servings).**
- Add **drained pasta and broccoli, chicken,** and **½ cup reserved pasta cooking water (1 cup for 8)** to bowl with **sauce** and stir to thoroughly coat.
- Transfer **pasta mixture** to prepared baking dish (**divide between two baking dishes for 8**).



2 COOK PASTA & BROCCOLI

- Once water is boiling, add **pasta** to pot (**for 8 servings, divide between two large pots or cook in batches**). Cook, stirring occasionally, 6 minutes.
- Add **broccoli**. Cook, stirring occasionally, until broccoli is bright green and pasta is al dente, 3-5 minutes more.
- Reserve **1 cup pasta cooking water**, then drain pasta and broccoli.



5 BAKE PASTA BAKE

- Cover baking dish tightly with foil, then place on top of a foil-lined baking sheet (**two baking sheets for 8 servings**). (**The sheet will help protect your oven from any sauce that may bubble over!**)
- Bake on middle rack (**top and middle racks for 8**) until bubbly, 30 minutes.
- Stir **pasta bake** to evenly distribute sauce. Let rest at least 5 minutes before serving.



3 COOK CHICKEN

- Meanwhile, heat a **drizzle of oil** in a large pan over high heat. Add **chicken*, onion,** and **garlic** in a single layer; season with **Fry Seasoning, salt,** and **pepper.**
- Cook, stirring occasionally, until chicken is cooked through and onion is tender, 4-6 minutes. **TIP: Depending on the size of your pan, you may need to work in batches to prevent overcrowding, adding a drizzle of oil between batches.**



6 SERVE

- Divide **pasta bake** between plates or serve family style directly from dish.