



# SPICY CHICKEN & BACON RIGATONI

with Roasted Zucchini & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Bacon



6 oz | 12 oz  
Rigatoni Pasta  
Contains: Wheat



1 | 2  
Zucchini



1 | 2  
Onion



1 tsp | 1 tsp  
Dried Oregano



10 oz | 20 oz  
Chopped Chicken  
Breast



1 tsp | 2 tsp  
Garlic Powder



1 tsp | 2 tsp  
Chili Flakes



1 | 2  
Tomato Paste



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



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### HELLO

### CRÈME FRAÎCHE

A silky, buttery cultured dairy product (like a thicker sour cream) that's perfect for swirling into sauces



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1100



## AMAZING PASTE

After stirring the tomato paste into the onion mixture in Step 4, give it a minute to caramelize and darken in color—you'll be rewarded with a huge hit of umami.

## BUST OUT

- Large pot
- Large pan
- Paper towels
- Strainer
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 COOK BACON

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Heat a large dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.
- Carefully discard all but a **thin layer of bacon fat** from pan.



### 4 MAKE SAUCE

- Return pan used for chicken to medium heat. Add a **drizzle of oil** and **onion**; season with **garlic powder**, a **pinch of chili flakes**, **salt**, and **pepper**. Cook, stirring occasionally, until onion starts to soften, 2-3 minutes.
- Add **tomato paste** and cook, stirring constantly, until slightly darkened, 30-60 seconds.
- Add **½ cup reserved pasta cooking water** (¾ cup for 4 servings) and **2 TBSP butter** (4 TBSP for 4). Bring to a simmer and cook, stirring constantly, until thickened, 2-3 minutes.



### 2 COOK PASTA & PREP

- Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain.
- While pasta cooks, trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Halve, peel, and thinly slice **onion**.



### 5 TOSS PASTA

- Reduce heat under pan with **sauce** to low. Stir in **drained rigatoni**, **zucchini**, **chicken**, and **crème fraîche** until everything is evenly coated in sauce. **TIP: If sauce seems too thick, add splashes of reserved pasta cooking water 1 TBSP at a time.**
- Taste and season with **salt** and **pepper** if desired.



### 3 COOK ZUCCHINI & CHICKEN

- Toss **zucchini** on a baking sheet with a **large drizzle of oil**, **half the oregano** (all for 4 servings), **salt**, and **pepper**. Roast on top rack until golden brown and tender, 14-16 minutes.
- Meanwhile, pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**.
- Return pan with bacon fat to medium-high heat. **(TIP: If pan seems dry, add a drizzle of oil.)** Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### 6 SERVE

- Divide **pasta** between shallow bowls; top with **bacon** and **Parmesan**. Sprinkle with as many **remaining chili flakes** as you like. Serve.

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