



# PENNE WITH SPINACH & GRAPE TOMATOES

topped with Garlic Butter Breadcrumbs & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Grape Tomatoes



1/4 Cup | 1/2 Cup  
Panko Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



6 oz | 12 oz  
Penne  
Contains: Wheat



1 | 2  
Veggie Stock Concentrate



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



5 oz | 10 oz  
Spinach



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



1 tsp | 1 tsp  
Chili Flakes



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## HelloCustom

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



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 770



10 oz | 20 oz  
Chopped Chicken Breast

Calories: 820



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



HELLO

### PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs give this dish an irresistibly buttery crunch.

### STIR THINGS UP

If you're using a smaller pan, you can add the spinach to the pot of pasta during the last 30 seconds of cooking rather than simmering it with the tomato sauce. Drain the pasta and spinach together, and stir it all into the sauce in Step 6.

### BUST OUT

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

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### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **tomatoes**.



### 2 TOAST & SEASON PANKO

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **panko** and cook, stirring, until golden and toasted, 2-3 minutes.
- Stir in **half the garlic powder** (you'll use the rest later) and cook until fragrant, 30 seconds.
- Turn off heat; transfer to a plate and season with **salt** and **pepper**. Wipe out pan.

- 🍷 Rinse **shrimp\*** under cold water; pat shrimp or **chicken\*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### 3 COOK PENNE

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **¼ cup pasta cooking water**.
- Drain and set aside.



### 4 MAKE SAUCE

- While penne cooks, melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for panko over medium-high heat. Add **remaining garlic powder** and cook until fragrant, 30 seconds.
- Stir in **¼ cup water** (½ cup for 4), **stock concentrate**, and **cream cheese**. Bring to a simmer and cook, stirring, until combined and creamy, 2-3 minutes. Season with **salt** and **pepper**.



### 5 COOK VEGGIES

- Stir **tomatoes** and **spinach** into pan with **sauce**. Cook, stirring, until spinach is wilted and tomatoes are softened, 3-4 minutes.
- 🍷 At the end of this step, stir in **shrimp** or **chicken** until coated.



### 6 FINISH & SERVE

- Stir drained **penne** into pan with **sauce** until thoroughly coated. (TIP: If needed, add a splash or two of reserved pasta cooking water until everything is coated in a creamy sauce.) Taste and season with **salt** and **pepper**.
- Divide **pasta** between bowls and top with **Parmesan**. Sprinkle with as many **garlic butter breadcrumbs** as you like. Add a **pinch of chili flakes** to taste and serve.

🍷 \*Shrimp are fully cooked when internal temperature reaches 145°.

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