



CHEESY PROSCIUTTO-WRAPPED CHICKEN

over Spaghetti with Tuscan-Spiced Marinara

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Parsley



10 oz | 20 oz
Chicken Cutlets



2 oz | 4 oz
Prosciutto



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



6 oz | 12 oz
Spaghetti
Contains: Wheat



14 oz | 28 oz
Marinara Sauce



1 TBSP | 2 TBSP
Tuscan Heat
Spice



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HELLO

PROSCIUTTO

This Italian dry-cured ham is seared to add a layer of crispiness and savory depth to chicken.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 900



HELLO FRESH

WORTH YOUR SALT

In step 1, make sure to thoroughly salt your water—a palmful should do the trick. This may feel excessive, but the results will prove why this step is so important. Cooking pasta in salty water seasons the noodles from the inside out.

BUST OUT

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

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

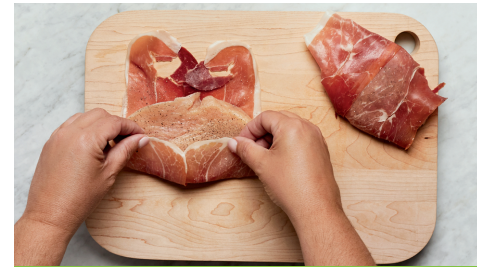
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1 PREP

- 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.**
- Pick **parsley leaves** from stems; finely chop leaves.



2 WRAP CHICKEN

- Pat **chicken*** dry with paper towels. Season all over with **salt and pepper.**
- Lay **two slices of prosciutto** beside each other on a flat surface. Tightly roll prosciutto around chicken. Repeat with remaining prosciutto and chicken.



3 SEAR CHICKEN

- Heat a **drizzle of olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **wrapped chicken** and sear until browned and crispy, 2-3 minutes per side (**it'll finish cooking in the next step**). Turn off heat. **TIP: If your pan isn't ovenproof, transfer chicken now to a baking sheet.**



4 ROAST CHICKEN & COOK PASTA

- Top **seared chicken** with **mozzarella** (**it's OK if some falls off**). Transfer pan to top rack and roast until chicken is cooked through, 8-12 minutes.
- Remove from oven and transfer chicken to a cutting board to rest for a few minutes. Wipe out pan.
- Once water is boiling, add **spaghetti** to pot and cook, stirring occasionally, until al dente, 9-11 minutes. Drain and set aside.



5 COOK SAUCE

- Heat pan used for chicken over medium-high heat (**for 4 servings, heat empty pot used for pasta**); add **marinara, Tuscan Heat Spice,** and **¼ cup water** (½ cup for 4).
- Bring to a boil, then reduce to a simmer. Cook until slightly thickened, 3-5 minutes. Season with **salt and pepper.**



6 FINISH & SERVE

- Stir drained **spaghetti**, **half the chopped parsley**, **half the Parmesan**, and **1 TBSP butter** (2 TBSP for 4 servings) into **sauce**. Season generously with **salt and pepper.**
- Divide **pasta** between plates and top with **chicken**. (**TIP: If you like, serve chicken on the side instead.**) Garnish with remaining chopped parsley and Parmesan. Serve.

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