



# CHE BUONO CHICKEN SPAGHETTI

with Grape Tomatoes & Italian Herbs

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Grape Tomatoes



2 | 2  
Scallions



1 Clove | 2 Cloves  
Garlic



10 oz | 20 oz  
Chopped Chicken Breast



1 TBSP | 2 TBSP  
Italian Seasoning



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



4 oz | 8 oz  
Cream Sauce Base  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



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



## HelloCustom

2 PERSON | 4 PERSON

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: 790



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 870





HELLO

## CHE BUONO

Italian for “delicious” or “so good”—we couldn’t describe this pasta dish without it!

## GET IT DOWN PAT

Why do we always ask you to pat your meat dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the chicken hits the hot pan for deliciously caramelized edges.

## BUST OUT

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

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

## GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**  
(646) 846-3663 | **HelloFresh.com**



## 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **tomatoes** lengthwise. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



## 2 COOK CHICKEN

- Pat **chicken\*** dry with paper towels; season all over with **half the Italian Seasoning (you'll use the rest later)**, **salt**, and **pepper**.
- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add chicken and cook, stirring, until browned and cooked through, 4-6 minutes.
- Turn off heat; transfer chicken to a plate. Wipe out pan.

- ↺ Rinse **shrimp\*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken; cook, stirring occasionally, until opaque and cooked through, 4-6 minutes.



## 3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes (**you'll start the tomatoes after 5 minutes**).
- Reserve **1 cup pasta cooking water**, then drain.



## 4 COOK TOMATOES

- Once spaghetti has cooked 5 minutes, melt **2 TBSP butter (4 TBSP for 4 servings)** in pan used for chicken over medium-high heat.
- Add **tomatoes, scallion whites, and garlic**; cook, until scallions and garlic are softened and fragrant, 1-2 minutes. **TIP: If mixture begins to brown too quickly, reduce heat to medium.**



## 5 MAKE SAUCE

- Reduce heat under pan with **tomato mixture** to medium. Stir in **cream sauce base, cream cheese, and remaining Italian Seasoning**. Bring to a simmer; cook until melted and combined. Season with **salt** and **pepper**.



## 6 FINISH & SERVE

- Add **chicken** and **drained spaghetti** to pan with **sauce**; toss until coated and creamy, adding **splashes of reserved pasta cooking water** as needed. Stir in **half the Parmesan** and season with **salt** and **pepper**.
- Divide **chicken spaghetti** between bowls. Sprinkle with **scallion greens** and remaining Parmesan. Serve.

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

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