



# PENNE RUSTICA WITH A KICK

tossed with Asparagus & topped with Crispy Panko

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Penne Pasta  
Contains: Wheat



6 oz | 12 oz  
Asparagus



1 | 2  
Tomato



2 | 4  
Scallions



1 | 1  
Lemon



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



1 tsp | 1 tsp  
Chili Flakes



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Cream 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  
Chicken Cutlets

Calories: 960



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 800



HELLO

## CRISPY PANKO ALMONDS

This butter-toasted topping adds a delicious crunch.

### SNAP TO IT

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break.

### BUST OUT

- Large pot
- Strainer
- Zester
- Large pan (or 2 large pans)
- Small bowl
- Paper towels

- Kosher salt
- Black pepper
- Olive oil (3 tsp | 5 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 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.

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### 1 COOK PASTA

- Bring a large pot of **salted water** to a boil.
- Once boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



### 4 TOSS PASTA

- Add drained **penne**, **garlic herb butter**, **cream cheese**, **half the Parmesan (save the rest for serving)**, and **½ cup reserved pasta cooking water (½ cup for 4 servings)** to pan with **veggies**; stir until thoroughly combined. Season with **salt** and **pepper**.



### 2 PREP & MAKE TOPPING

- Meanwhile, **wash and dry produce**.
- Zest and quarter **lemon**. Trim and discard woody bottom ends from **asparagus**; cut stalks crosswise into 1-inch-long pieces. Dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens.
- Melt **1 TBSP plain butter** in a large pan over medium-high heat. Add **panko** and **almonds**; season with **salt** and **pepper**. Cook, stirring, until golden brown, 3-4 minutes.
- Turn off heat. Stir in a **pinch of lemon zest** and a **pinch of chili flakes**. Transfer to a small bowl.



### 5 FINISH PASTA

- Add **scallion whites**, **remaining lemon zest**, **1 TBSP plain butter (2 TBSP for 4 servings)**, and as many **remaining chili flakes** as you like to pan with **pasta**. Cook, stirring, until everything is thoroughly coated in sauce, 1-2 minutes. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**
- Turn off heat; stir in a **squeeze of lemon juice** to taste. Taste and season with **salt** and **pepper**.



### 3 COOK VEGGIES

- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **asparagus** and cook, stirring often, until bright green and tender, 2-4 minutes.
- Add **tomato** and cook, stirring, until slightly softened, 1-2 minutes. Season with **salt** and **pepper**.
- While veggies cook, pat **chicken\*** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a separate large, preferably nonstick, pan over medium-high heat. Add chicken; cook until cooked through, 3-5 minutes per side. Transfer to a cutting board to rest.



### 6 SERVE

- Divide **pasta** between bowls. Sprinkle with **panko mixture** and **remaining Parmesan**. Add a **drizzle of olive oil** over bowls.
- Garnish with **scallion greens** and serve with **remaining lemon wedges** on the side.
- Slice **chicken** crosswise; serve atop **pasta**.

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