

INGREDIENTS		
2 PERSON 4 PERSON		
6 oz 12 oz Penne Pasta Contains: Wheat	6 oz 12 oz Asparagus	1 2 Tomato
1 Alexandre		\bigcirc
2 4 Scallions	1 1 Lemon	¼ Cup½ CupPankoBreadcrumbsContains: Wheat
1/2 oz 1 oz Sliced Almonds Contains: Tree Nuts	1 tsp 1 tsp Chili Flakes	2 TBSP 4 TBSP Garlic Herb Butter Contains: Milk
	\bigcirc	
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!		
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HelloCustom

2 PERSON | 4 PERSON

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



PENNE RUSTICA WITH A KICK

tossed with Asparagus & topped with Crispy Panko



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

Small bowl
Paper towels

• Large pan (or

2 large pans) 🔄

- 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

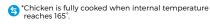
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.) 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.



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.



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.



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.



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.



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.