



CHICKEN & BACON RANCH PASTA BAKE

with Broccoli & Mozzarella

INGREDIENTS

4 PERSON | 8 PERSON



8 oz | 16 oz
Broccoli



¼ oz | ½ oz
Chives



1 | 2
Lemon



4 oz | 8 oz
Bacon



10 oz | 20 oz
Chopped Chicken
Breast



1 TBSP | 2 TBSP
Ranch Spice



1 tsp | 2 tsp
Paprika



8 oz | 16 oz
Cream Sauce Base
Contains: Milk



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Garlic Powder



12 oz | 24 oz
Penne Pasta
Contains: Wheat



1½ Cups | 3 Cups
Mozzarella Cheese
Contains: Milk



3 oz | 6 oz
Buttermilk Ranch
Dressing
Contains: Eggs, Milk



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

HELLO

RANCH SPICE

All the flavor of the iconic dressing in
sprinkle-able seasoning form!



FAMILY DINNER

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 5 MIN | COOK: 45 MIN | CALORIES: 980



BUST OUT

- Large pot
- 2 Baking sheets
- Paper towels
- Large pan
- Strainer
- Large bowl
- Whisk
- Baking dish
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Nonstick cooking spray

MORE IS MORE

If you're on a 6-person plan, you will have enough ingredients to make 12 servings. Simply triple the amounts in the 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.

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



1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Thinly slice **chives**. Quarter **lemon**.



2 COOK BACON & BROCCOLI

- Toss **broccoli** on one side of a baking sheet with a **drizzle of oil, salt, and pepper**. Arrange **bacon*** in a single layer on empty side of sheet. Roast on top rack until bacon is crispy and broccoli is tender, 10-15 minutes. **(For 8 servings, divide between two sheets; roast bacon on top rack and broccoli on middle rack.)**
- Transfer bacon to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



3 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer and season with **half the Ranch Spice, half the paprika, salt, and pepper**. **(You'll use the rest of the Ranch Spice and paprika in Step 5.)** Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Set aside.



4 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 8 servings)**, then drain.



5 ASSEMBLE PASTA BAKE

- Once broccoli and chicken are done, in a large bowl, whisk together **cream sauce base, sour cream, garlic powder, remaining Ranch Spice, remaining paprika, two packets of mozzarella, ¼ cup reserved pasta cooking water, salt, and pepper**. **(For 8 servings, use four packets of mozzarella and ½ cup pasta cooking water.)**
- Add **drained penne, broccoli, and chicken** to bowl; stir until combined. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until everything is coated.**



6 BAKE PASTA BAKE

- Coat a 9-by-13-inch baking dish **(two 9-by-13-inch baking dishes for 8 servings)** with **nonstick cooking spray**.
- Transfer **pasta** to prepared baking dish **(for 8, divide between prepared baking dishes)**. Top evenly with **chopped bacon** and **remaining mozzarella**.
- Cover **pasta bake** tightly with foil; place on a second baking sheet. **(TIP: Wash and dry sheet used for broccoli and bacon and use here.)** Bake on middle rack until bubbly, 20-30 minutes. **(For 8, bake on two clean baking sheets on top and middle racks, swapping rack positions halfway through.)** **TIP: Careful when lifting the foil—steam may escape!**



7 FINISH & SERVE

- Let **pasta bake** rest at least 5 minutes. When ready to serve, stir to evenly combine. Drizzle with **ranch dressing** and garnish with **chives**.
- Divide between plates or serve family style directly from baking dish, with **lemon wedges** on the side.

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Bacon is fully cooked when internal temperature reaches 145.

Chicken is fully cooked when internal temperature reaches 165.