

INGREDIENTS

2 PERSON | 4 PERSON



Grape Tomatoes



Scallions



1 Clove | 2 Cloves Garlic



10 oz | 20 oz Chopped Chicken



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



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



CHE BUONO CHICKEN SPAGHETTI

with Grape Tomatoes & Italian Herbs



PREP: 5 MIN COOK: 25 MIN CALORIES: 870



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

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
- Large pan
- Paper towels
- 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.

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



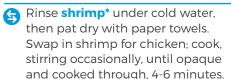
1 PREP

- 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.





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.