



PALERMO PROSCIUTTO & CHICKEN PENNE

with Peas & Parm

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Parsley



1 | 1
Lemon



6 oz | 12 oz
Penne Pasta
Contains: Wheat



2 oz | 4 oz
Prosciutto



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 1 TBSP
Fry Seasoning



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



4 oz | 8 oz
Peas



1 tsp | 1 tsp
Chili Flakes



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!



HELLO

PROSCIUTTO

This Italian dry-cured ham is crisped and crumbled over pasta.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 950



HELLO FRESH

GET IT DOWN PAT

Blotting moisture from the chicken, like you'll do in Step 4, allows the seasonings to stick and ensures even browning once the cutlets hit the pan.

BUST OUT

- Large pot
- Zester
- Strainer
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 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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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince or grate **garlic**. Pick **parsley leaves** from stems; roughly chop leaves. Zest and quarter **lemon**.



2 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**, then drain.



3 COOK PROSCIUTTO

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **prosciutto slices** in a single layer; sear until browned and crispy, 2-3 minutes per side. **TIP: If prosciutto starts to crisp too quickly, reduce heat to medium.**
- Turn off heat; transfer prosciutto to a paper-towel-lined plate. Reserve **oil** in pan (**you'll use it to cook the chicken in the next step**).



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **half the Fry Seasoning (all for 4 servings), salt, and pepper.**
- Heat pan with **reserved oil** over medium-high heat. (**TIP: Add an additional drizzle of oil if pan seems dry.**) Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a cutting board to rest. Wipe out pan.



5 MAKE SAUCE

- Melt **2 TBSP butter (4 TBSP for 4 servings)** in pan used for chicken over medium-high heat.
- Add **garlic**; cook, stirring occasionally, until fragrant, 30 seconds.
- Add **cream sauce base, cream cheese, a big pinch of salt, and pepper.** Cook, stirring, until combined, 2-3 minutes more.
- Add drained **penne** and **peas**. Cook, stirring, until peas are warmed through and sauce has thickened slightly, 1-2 minutes. **TIP: If needed, stir in reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Stir in **half the parsley, a big squeeze of lemon juice, and a pinch of chili flakes** if desired.



6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **pasta** between bowls. Top with chicken. Crumble **prosciutto** over top. **TIP: Crumble half the prosciutto over top and garnish with the remaining larger pieces.**
- Sprinkle with **lemon zest, Parmesan, remaining parsley, and a pinch of chili flakes** to taste. Serve with any **remaining lemon wedges** on the side.

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