



SPINACH PESTO SPAGHETTI WITH CHICKEN

plus Pistachios, Lemon & Garlic

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 | 2
Lemon



5 oz | 10 oz
Spinach



6 TBSP | 12 TBSP
Parmesan Cheese
Contains: Milk



1 oz | 2 oz
Pistachios
Contains: Tree Nuts



½ oz | 1 oz
Vidalia Onion
Paste



1 | 2
Chicken Stock
Concentrate



6 oz | 12 oz
Spaghetti
Contains: Wheat



10 oz | 20 oz
Chopped Chicken
Breast



1 tsp | 1 tsp
Chili Flakes



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HELLO

SPINACH-PISTACHIO PESTO

Our fresh spin on traditional pesto swaps basil and pine nuts for spinach and pistachios!



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 930



FLAVOR SAVOR

Refrigerate any leftover pesto in an airtight container for up to 3 days, pressing plastic wrap directly over the surface first to help prevent discoloration.

BUST OUT

- Large pot
- Food processor
- Zester
- Strainer
- Kosher salt
- Black pepper
- Olive oil (3 TBSP | 6 TBSP)
- Sugar (½ tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)

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 **garlic**. Zest and quarter **lemon** (for 4 servings, zest one lemon and quarter both).



2 MAKE PESTO

- Place **spinach, garlic, lemon zest, Parmesan, pistachios, Vidalia onion paste, stock concentrate, 3 TBSP olive oil** (6 TBSP for 4 servings), **½ tsp sugar** (1 tsp for 4), **juice from half the lemon**, and **pepper** in a food processor (or blender).
- Pulse, scraping down the sides as needed, until mostly smooth and no large pieces remain, 60-90 seconds.



3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then turn off heat and drain. Wipe out pot.



4 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in pot used for spaghetti over medium-high heat. Add chicken in a single layer and season with **salt** and **pepper**; cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



5 FINISH PASTA

- Add **drained spaghetti, 1 cup pesto**, and **¼ cup reserved pasta cooking water** to pot with **chicken** (2 cups pesto and ½ cup pasta cooking water for 4 servings). (Be sure to measure the pesto—this recipe yields more!) Stir until everything is coated, 30-60 seconds. Taste and season with **salt** and **pepper**. **TIP: If you prefer saucier pasta, stir in more pesto and pasta cooking water.**



6 SERVE

- Divide **pasta** between bowls and garnish with **chili flakes** to taste. Serve with **remaining lemon wedges** on the side.

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