



GREEK DINER SPAGHETTI WITH FETA

Topped with Spinach, Tomato, Scallions & Dill

INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



2 | 4
Scallions



¼ oz | ½ oz
Dill



1 | 2
Tomato



1 | 1
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



1 TBSP | 2 TBSP
Italian Seasoning



2 | 4
Veggie Stock
Concentrates



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



5 oz | 10 oz
Spinach



ANY ISSUES WITH YOUR ORDER?
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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.



10 oz | 20 oz
Chicken Cutlets

Calories: 730

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 550



HELLO

DILL

Feathery textured herb with a fresh, grassy flavor

A STEP AHEAD

Master multitasker? Once you get your spaghetti cooking in Step 2, heat up the pan for making the sauce to save yourself a few minutes on the stove.

BUST OUT

- Large pot
- Strainer
- Large pan (or 2 large pans)
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 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 and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Mince **dill**. Dice **tomato** into ½-inch pieces. Quarter **lemon**.



3 MAKE SAUCE

- Meanwhile, heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **garlic, scallion whites, Italian Seasoning, salt, and pepper**. Cook, stirring, until fragrant and slightly softened, 1 minute.
- Reduce heat to medium; stir in **stock concentrates, cream cheese, half the dill, half the feta,** and **¼ cup pasta cooking water** (½ cup for 4 servings). (Ladle straight from the pot if pasta hasn't finished cooking yet.) Cook, stirring and smashing feta with the back of a spoon or spatula, until sauce is creamy and thickened, 2-3 minutes.
- Stir in **tomato and spinach** (add in batches if necessary). Cook, stirring, until tomato is softened and spinach is wilted, 2-3 minutes. Taste and season with **salt and pepper**. Remove from heat.

Use a second large pan here.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water** (1½ cups for 4 servings), then drain.
- While pasta cooks, pat **chicken*** dry with paper towels; season with **salt and pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.



4 FINISH & SERVE

- To pan with **sauce**, stir in **spaghetti**, a **drizzle of olive oil**, a **squeeze of lemon juice**, and as much **remaining dill** as you like; toss until thoroughly coated. **TIP: If needed, add another drizzle of olive oil and more reserved pasta cooking water a splash at a time until pasta is thoroughly coated in sauce.**
 - Divide **pasta** between bowls; top with **scallion greens** and **remaining feta**. Serve with any **remaining lemon wedges** on the side.
- Slice **chicken** crosswise. Serve atop **pasta**.

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