



# MARRY ME CHICKEN PENNE

with Sun-Dried Tomatoes & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



1 tsp | 2 tsp  
Chili Flakes



1 tsp | 2 tsp  
Garlic Powder



1½ oz | 3 oz  
Sun-Dried Tomatoes



1 tsp | 1 tsp  
Dried Thyme



1 | 2  
Tomato Paste



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



2 | 4  
Scallions



6 oz | 12 oz  
Penne Pasta  
Contains: Wheat



1 | 2  
Chicken Stock Concentrate



10 oz | 20 oz  
Chopped Chicken Breast



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HELLO

MARRY ME

A creamy, tomatoey dish that's so delicious it might make someone want to tie the knot!



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 770





## SAUCE BOSS

The secret to luxurious penne? Pasta cooking water! The starch released from cooking pasta helps make a super-creamy (aka emulsified) sauce.

## BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter  
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.**
- Trim and thinly slice **scallions**, separating whites from greens. Finely chop **sun-dried tomatoes**.



### 2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain and set aside.



### 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 and **scallion whites**; season with **half the dried thyme (all for 4 servings), salt, and pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- When chicken has about 30 seconds left, stir in **garlic powder** and as many **chili flakes** as you like.



### 4 MAKE SAUCE

- Add **tomato paste** to pan with **chicken mixture**. Cook, stirring, until coated and slightly darkened in color, 30 seconds.
- Add **½ cup water, sun-dried tomatoes, stock concentrate, cream cheese, and 2 TBSP butter (¾ cup water and 4 TBSP butter for 4 servings)**. Cook, stirring and scraping up any browned bits from bottom of pan, until thoroughly combined, 1-2 minutes.



### 5 TOSS PASTA

- Add **drained pasta** to pan with **sauce**; toss to coat. Taste and season with **salt and pepper** if desired. **TIP: If needed, add pasta cooking water a splash at a time until everything is coated in a creamy sauce.**



### 6 SERVE

- Divide **pasta** between shallow bowls; garnish with **scallion greens** and serve.

\*Poultry is fully cooked when internal temperature reaches 165°.