



# LEMONY CHICKEN CAESAR PASTA SALAD

with Baby Lettuce, Parmesan & Croutons

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Cavatappi Pasta  
Contains: Wheat



1 tsp | 1 tsp  
Garlic Powder



1 | 2  
Croutons  
Contains: Milk, Wheat



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



1 | 2  
Lemon



1 | 2  
Baby Lettuce



10 oz | 20 oz  
Chopped Chicken  
Breast



3 oz | 6 oz  
Caesar Dressing  
Contains: Fish,  
Milk, Eggs



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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.



4 oz | 8 oz  
Bacon

Calories: 1070



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 820



HELLO

### CAVATAPPI

A springy pasta shape, from the Italian word for “corkscrew”

### LEMON LOVE

Try rolling the lemon under your palm on the countertop before you quarter it. This hack softens the citrus fruit so it's easier to get all the juice out.

### BUST OUT

- Large pot
- Large pan
- Strainer
- Large bowl
- Kosher Salt
- Cooking Oil
- Black Pepper

### MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

### HOW WAS YOUR MEAL?



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### 1 COOK PASTA

- Bring a large pot of **salted water** to a boil.
- Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Drain and rinse under cold water for at least 30 seconds; shake off any excess water.

🔪 Heat a large dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan. Once cool enough to handle, roughly chop.



### 3 PREP

- **Wash and dry produce.**
- Trim and discard root end from **lettuce**; chop leaves into bite-size pieces. Quarter **lemon**. Lightly crush **croutons** in their bag.



### 2 COOK CHICKEN

- While pasta cooks, 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; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- When chicken has 30 seconds remaining, stir in **half the garlic powder (all for 4 servings)** until thoroughly combined. Transfer chicken to a large bowl and let cool slightly.

🔪 Use pan used for bacon.



### 4 FINISH & SERVE

- To bowl with **chicken**, add **drained cavatappi**, **dressing**, **half the Parmesan**, and **juice from half the lemon**. Toss to coat.
- Divide **pasta salad** between bowls; top with **croutons** and remaining Parmesan. Serve with **remaining lemon wedges** on the side.

🔪 Add **bacon** to bowl with **chicken** along with **drained cavatappi**.

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

🔪 \*Pork is fully cooked when internal temperature reaches 145°.