

INGREDIENTS

2 PERSON | 4 PERSON



Roma Tomatoes



1 Cloves | 2 Cloves



Tuscan Heat



12 oz | 24 oz Chicken Breasts



Spaghetti Contains: Wheat



4 TBSP | 8 TBSP PHILADELPHIA® Cream Cheese Contains: Milk



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk



CHICKEN OVER GARLIC PARMESAN SPAGHETTI

with Tuscan Roasted Tomatoes & PHILADELPHIA® Cream Cheese



CALORIES: 940

taste of PHILADELPHIA®.

HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

52.1 CHICKEN OVER GARLIC PARMESAN SPAGHETTI.indd 1 12/3/20 10:20 AM

COOK: 40 MIN

PREP: 10 MIN



WORTH YOUR SALT

Salt your pasta cooking water generously—a palmful should do the trick. Remember, this is your only chance to season the spaghetti itself. Doing so will add flavor not only to the pasta but also to the entire dish.

BUST OUT

- Large pot
- Aluminum foil
- · Baking sheet
- Strainer
- Paper towels
- · Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 4 TBSP)

 Contains: Milk

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



1 PREP

- Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of salted water to a boil.
 Wash and dry produce.
- Cut tomatoes into 6 wedges each.
 Peel and place whole garlic on a small piece of foil; drizzle with olive oil and season with salt and pepper. Cinch into a packet.



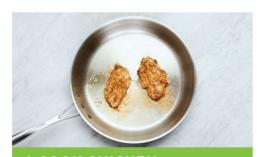
2 ROAST TOMATOES & GARLIC

- Line a baking sheet with foil and lightly oil. Place tomatoes skin sides down on prepared sheet. Drizzle with olive oil; season with 1 tsp Tuscan Heat Spice (2 tsp for 4 servings), salt, and pepper. (You'll use more Tuscan Heat Spice later.) Place garlic foil packet on same sheet.
- Roast on middle rack until tomatoes have wilted slightly and garlic is soft, 20-25 minutes.



3 COOK PASTA

 Once water is boiling, add spaghetti to pot. Cook until al dente, 9-11 minutes.
 Reserve ¾ cup pasta cooking water (1½ cups for 4 servings), then drain.



4 COOK CHICKEN

- While pasta cooks, pat chicken* dry with paper towels. Season with
 1 tsp Tuscan Heat Spice (2 tsp for 4 servings), salt, and pepper. (You'll use the remaining Tuscan Heat Spice in the next step.)
- Heat a large drizzle of olive oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. Turn off heat; cover to keep warm. TIP: If your pan doesn't have a lid, loosely cover with aluminum foil.



5 MAKE SAUCE

- Once **garlic** is roasted, open foil and mash with a fork.
- Melt 1 TBSP butter in pot used for spaghetti over medium heat. Add mashed garlic and remaining Tuscan Heat Spice; cook until fragrant, 30 seconds.
- Stir in PHILADELPHIA® cream cheese, half the Parmesan (save the rest for serving), 2 TBSP butter (3 TBSP for 4 servings), and 3/3 cup reserved pasta cooking water (1 cup for 4); bring to a simmer, then turn off heat. Season with salt and pepper.



6 FINISH & SERVE

- Add drained spaghetti to pot with sauce; toss to thoroughly combine.
 (TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.) Season with salt and pepper.
- Slice chicken crosswise.
- Divide pasta between bowls. Top with chicken and roasted tomatoes.
 Sprinkle with remaining Parmesan and serve.

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