



CHICKEN PENNE ALLA ROSSA

with Roasted Bell Pepper & Fresh Oregano



HELLO

FRESH OREGANO

Robust and savory, this often-underutilized herb adds major flavor to tonight's dinner.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 820**



Bell Pepper*



Garlic



Chicken Breast Strips



Tomato Paste



Parmesan Cheese
(Contains: Milk)



Oregano



Penne Pasta
(Contains: Wheat)



Chili Flakes



Cream Cheese
(Contains: Milk)

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the penne with enough seasoning (aka flavor) to complement the sauce.

BUST OUT

- Large pot
- Paper towels
- Baking sheet
- Large pan
- Aluminum foil
- Kosher salt
- Strainer
- Black pepper
- Medium bowl
- Olive oil (3 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Bell Pepper **1 | 2**
- Oregano **¼ oz | ¼ oz**
- Garlic **2 Cloves | 4 Cloves**
- Penne Pasta **6 oz | 12 oz**
- Chicken Breast Strips* **10 oz | 20 oz**
- Chili Flakes **1 tsp | 1 tsp**
- Tomato Paste **1.5 oz | 3 oz**
- Cream Cheese **2 TBSP | 4 TBSP**
- Parmesan Cheese **¼ Cup | ½ Cup**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



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 all produce.** Halve **bell pepper** lengthwise; remove stem and seeds. Pick **oregano leaves** from stems; mince leaves until you have 2 tsp (3 tsp for 4 servings; save any remaining leaves for garnish if you like).



4 COOK CHICKEN

Meanwhile, place **chicken** in a medium bowl and pat dry with paper towels. Toss with half the **minced oregano**, a big pinch of **salt**, and a pinch of **chili flakes** if desired. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate.



2 ROAST VEGGIES

Place **bell pepper halves** on a baking sheet; drizzle with **olive oil** and season with **salt** and **pepper**. Arrange cut sides down. Place **garlic cloves** on a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet; add to same sheet. Roast on middle rack until bell pepper is lightly charred and garlic is softened, 20-25 minutes. Let cool slightly.



5 START SAUCE

Once **bell pepper** and **garlic cloves** are cool enough to handle, transfer to a cutting board. Thinly slice bell pepper and gently mash garlic with a fork until smooth. Heat pan used for chicken over medium-high heat. Add **tomato paste**, **½ cup reserved pasta cooking water** (¾ cup for 4 servings), **½ tsp salt** (1 tsp for 4), and remaining **minced oregano**. Bring to a simmer and cook until thickened, 2-3 minutes. Reduce heat to low.



3 COOK PASTA

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



6 FINISH & SERVE

Stir in **cream cheese** until melted. Add **chicken, bell pepper, mashed garlic, penne**, half the **Parmesan**, and **2 TBSP butter** (4 TBSP for 4). (**TIP:** If needed, stir in more reserved pasta cooking water a splash at a time until penne is thoroughly coated in sauce.) Season with **salt** and **pepper**. Divide pasta between bowls. Top with remaining Parmesan. If desired, add a pinch of **chili flakes** and mince more oregano for garnish.

SO EXTRA

Love the flavor of roasted garlic? Try the foil packet technique again to add oomph to mashed potatoes.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK51.NJ-4