



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 tsp | 2 tsp**
Dried Oregano
-  **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?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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: 740**

-  **10 oz | 20 oz**
Barramundi
Contains: Fish
- Calories: 730**



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



HELLO FRESH

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) 🍳 🍳

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

🍳 *Barramundi is fully cooked when internal temperature reaches 145°.



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, oregano, 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 **½ 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.



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*** or **barramundi*** 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 or barramundi to hot pan. Cook chicken until browned and cooked through, 3-5 minutes per side, or cook barramundi until opaque and cooked through, 4-6 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 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 chicken or **barramundi** atop **pasta**.

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