



Hunters Chicken Pasta

with Fresh Tagliatelle

EXTRA RAPID 10 Minutes

Nº 12



Cheddar Cheese



BBQ Sauce



Pasta Sauce with
Porcini Mushroom



Baby Spinach



Pulled Chicken



Fresh Tagliatelle

Before you start

Our fruit and veggies need a little wash before you use them!

Basic cooking tools, you will need:

Two Saucepans, Coarse Grater, Measuring Jug and Colander.

Ingredients

	2P	3P	4P
Cheddar Cheese 7)**	1 block	2 blocks	2 blocks
BBQ Sauce 13)	1 sachet	2 sachets	2 sachets
Pasta Sauce with Porcini Mushroom 7)	2 pouches	3 pouches	4 pouches
Water for the Sauce*	50ml	75ml	100ml
Baby Spinach**	1 small bag	1 small bag	1 large bag
Pulled Chicken**	240g	360g	480g
Fresh Tagliatelle 8) 13)**	200g	300g	400g

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	429g	100g
Energy (kJ/kcal)	2107 /504	492 /118
Fat (g)	14	3
Sat. Fat (g)	6	1
Carbohydrate (g)	45	10
Sugars (g)	10	2
Protein (g)	47	11
Salt (g)	2.84	0.66

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK



1. Prep

- Bring a large saucepan of **water** to boil with ½ tsp of **salt**.
- Grate the **cheddar**.
- Heat a splash of **oil** in a large saucepan on a medium high heat.

2. Cook

- Add the **BBQ sauce, pasta sauce, water** for the sauce (see ingredients for amount), **spinach** and **pre-pulled chicken** to the saucepan.
- Stir together and bring to a boil.
- Simmer until the **sauce** has reduced and the **chicken** is piping hot, 3-4 mins.
- Meanwhile, when the **water** is boiling add your **pasta** and cook until tender, 4 mins.

3. Time to Serve

- Drain the **pasta** into a colander and add to the pan with your **sauce**.
- Taste and season with **salt** and **pepper** if you feel it needs it. **TIP:** Add a splash more water if it's lost some moisture.
- Divide the **pasta** between your bowls.
- Sprinkle over the **cheese**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.