



PALERMO PROSCIUTTO & CHICKEN PENNE

with Peas & Parm

PREMIUM PICKS

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Parsley



1 | 1
Lemon



6 oz | 12 oz
Penne Pasta
Contains: Wheat



2 oz | 4 oz
Prosciutto



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 1 TBSP
Fry Seasoning
Blend



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



4 oz | 8 oz
Peas



1 tsp | 1 tsp
Chili Flakes



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

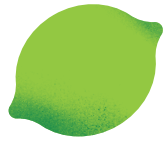
HELLO

PROSCIUTTO

This Italian dry-cured ham is crisped and crumbled over pasta for a savory finish.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 960



HELLO FRESH

(CI)TRUST US

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon, then mince it.

BUST OUT

- Large pot
- Zester
- Strainer
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince or grate **garlic**. Pick **parsley leaves** from stems; roughly chop leaves. Zest and quarter **lemon**.



2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



3 COOK PROSCIUTTO

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **prosciutto slices** in a single layer; sear until browned and crispy, 2-3 minutes per side. **TIP: If prosciutto starts to crisp too quickly, reduce heat to medium.**
- Turn off heat; transfer prosciutto to a paper-towel-lined plate. Reserve **oil** in pan (**you'll use it to cook the chicken in the next step**).



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **half the Fry Seasoning (all for 4 servings), salt,** and **pepper.**
- Heat pan with **reserved oil** over medium-high heat. **(TIP: Add an additional drizzle of oil if pan seems dry.)** Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a cutting board to rest. Wipe out pan.



5 MAKE SAUCE

- Melt **2 TBSP butter (4 TBSP for 4 servings)** in pan used for chicken over medium-high heat.
- Add **garlic**; cook, stirring occasionally, until fragrant, 30 seconds.
- Add **cream sauce base, cream cheese, a big pinch of salt,** and **pepper.** Cook, stirring, until combined, 2-3 minutes more.
- Add drained **penne** and **peas.** Cook, stirring, until peas are warmed through and sauce has slightly thickened, 1-2 minutes. **TIP: If needed, stir in reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Stir in **half the parsley, a big squeeze of lemon juice,** and a **pinch of chili flakes** if desired.



6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **pasta** between bowls. Top with chicken. Crumble **prosciutto** over top. **(TIP: Crumble half the prosciutto over top and garnish with the remaining larger pieces.)** Sprinkle with **lemon zest, Parmesan, remaining parsley,** and a **pinch of chili flakes** to taste. Serve with any **remaining lemon wedges** on the side.

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