



PENNE RUSTICA WITH A KICK

tossed with Asparagus & topped with Crispy Panko

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Penne Pasta
Contains: Wheat



6 oz | 12 oz
Asparagus



1 | 2
Tomato



2 | 4
Scallions



1 | 1
Lemon



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



1 tsp | 1 tsp
Chili Flakes



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



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: 980



10 oz | 20 oz
Organic Chicken
Cutlets

Calories: 980



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 790



HELLO

CRISPY PANKO ALMONDS

This butter-toasted topping adds a delicious crunch.

SNAP TO IT

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break.

BUST OUT

- Large pot
- Large pan (or 2 large pans) 🍳 🍳
- Strainer
- Small bowl
- Zester
- Paper towels 🍳 🍳

- Kosher salt
- Black pepper
- Olive oil (3 tsp | 5 tsp)
- Cooking oil (1 tsp | 1 tsp) 🍳 🍳
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 COOK PASTA

- Bring a large pot of **salted water** to a boil.
- Once boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



4 TOSS PASTA

- Add drained **penne**, **garlic herb butter**, **cream cheese**, **half the Parmesan (save the rest for serving)**, and **½ cup reserved pasta cooking water (½ cup for 4 servings)** to pan with **veggies**; stir until thoroughly combined. Season with **salt** and **pepper**.



2 PREP & MAKE TOPPING

- Meanwhile, **wash and dry produce**.
- Zest and quarter **lemon**. Trim and discard woody bottom ends from **asparagus**; cut stalks crosswise into 1-inch-long pieces. Dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens.
- Melt **1 TBSP plain butter** in a large pan over medium-high heat. Add **panko** and **almonds**; season with **salt** and **pepper**. Cook, stirring, until golden brown, 3-4 minutes.
- Turn off heat. Stir in a **pinch of lemon zest** and a **pinch of chili flakes**. Transfer to a small bowl.



5 FINISH PASTA

- Add **scallion whites**, **remaining lemon zest**, **1 TBSP plain butter (2 TBSP for 4 servings)**, and as many **remaining chili flakes** as you like to pan with **pasta**. Cook, stirring, until everything is thoroughly coated in sauce, 1-2 minutes. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**
- Turn off heat; stir in a **squeeze of lemon juice** to taste. Taste and season with **salt** and **pepper**.



3 COOK VEGGIES

- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **asparagus** and cook, stirring often, until bright green and tender, 2-4 minutes.
- Add **tomato** and cook, stirring, until slightly softened, 1-2 minutes. Season with **salt** and **pepper**.
- While veggies cook, pat **chicken* or organic chicken*** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a second large, preferably nonstick, pan over medium-high heat. Add chicken; cook until cooked through, 3-5 minutes per side. Transfer to a cutting board to rest.



6 SERVE

- Divide **pasta** between bowls. Sprinkle with **panko mixture** and **remaining Parmesan**. Add a **drizzle of olive oil** over bowls. Garnish with **scallion greens** and serve with **remaining lemon wedges** on the side.
- Slice **chicken** or **organic chicken** crosswise; serve atop **pasta**.

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