



PROSCIUTTO AND MOZZARELLA-TOPPED CHICKEN with Broccoli and Fusilli Pasta Marinara



HELLO

PROSCIUTTO-TOPPED CHICKEN

A layer each of chicken, herbs, cheese, and Italian-style ham gives you incredible flavor in every bite.

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



Rosemary



Garlic



Chicken Breasts



Prosciutto



Marinara Sauce



Parmesan Cheese
(Contains: Milk)



Chicken Stock Concentrate



Parsley



Fresh Mozzarella
(Contains: Milk)



Broccoli Florets



Fusilli Pasta
(Contains: Wheat)



Cream Cheese
(Contains: Milk)



Chili Flakes

START STRONG

Salt your pasta cooking water generously—it should taste very well seasoned but not overwhelmingly strong. This will give the pasta just enough flavor to complement the sauce.

BUST OUT

- Large pot
- Strainer
- Paper towel
- Baking sheet
- Large pan
- Olive oil (3 tsp | 4 tsp)
- Butter (2 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Rosemary ¼ oz | ¼ oz
- Parsley ¼ oz | ¼ oz
- Garlic 2 Cloves | 2 Cloves
- Fresh Mozzarella 2 oz | 4 oz
- Chicken Breasts 12 oz | 24 oz
- Broccoli Florets 8 oz | 16 oz
- Prosciutto 2 oz | 2 oz
- Fusilli Pasta 6 oz | 12 oz
- Marinara Sauce 7 oz | 14 oz
- Cream Cheese 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Flakes 1 tsp | 1 tsp
- Chicken Stock Concentrate 1 | 2

WINE CLUB

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1 PREHEAT AND PREP
Wash and dry all produce. Preheat oven to 450 degrees. Bring a large pot of salted water to a boil. Pick and roughly chop 1 tsp rosemary leaves. Pick parsley leaves; discard stems. Roughly chop leaves. Mince or grate garlic. Halve mozzarella; cut one half into two slices. (Use the rest of the rosemary and cheese as you like.)



4 ROAST CHICKEN AND COOK PASTA
Remove broccoli from oven, toss with remaining garlic, and push to one side of sheet. Add topped chicken to other side. Roast in oven until prosciutto is slightly crisp, 7-8 minutes. Add fusilli to pot of boiling water. Cook, stirring a few times, until al dente, 9-11 minutes. Scoop out 1 cup cooking water, then drain. Add half the marinara (use the rest as you like) to same pot and place over medium heat.

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2 SEASON CHICKEN AND ROAST BROCCOLI
Pat chicken dry with a paper towel and season all over with salt and pepper; set aside. Place broccoli on a baking sheet and toss with a drizzle of olive oil. Season with salt and pepper. Roast in oven on top rack until tender and crisped, 12-15 minutes total (we'll check in before it's done).



5 STIR AND MAKE SAUCE
Stir cream cheese into pot with marinara. Gently stir in fusilli, ¼ cup cooking water, half the Parmesan, 1 TBSP butter, and a pinch of chili flakes (if desired). Stir in more cooking water if very thick. Set aside. Add stock concentrate and ¼ cup cooking water to pan used for chicken over medium-high heat. Bring to a simmer and let reduce slightly, 1-2 minutes. Stir in 1 TBSP butter. Remove from heat.



3 SEAR CHICKEN
Heat a large drizzle of olive oil in a large pan over medium-high heat. Add chicken and cook without disturbing until browned on bottom, 4-5 minutes. Flip and sprinkle with rosemary and half the garlic. Lay a slice of mozzarella on top of each chicken breast, followed by a few slices of prosciutto (you'll have some left over).



6 FINISH AND SERVE
Stir half the parsley into sauce in pan. Season with pepper. Divide chicken and broccoli between plates and drizzle pan sauce over chicken. Add pasta to the side and sprinkle with remaining parsley and Parmesan. Sprinkle with additional chili flakes for extra heat.

STUNNING!

Prosciutto-topped chicken is like a tower of deliciousness.

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