SPRING CHICKEN PESTO RIGATONI

with Spinach, Charred Scallions, Almonds, Ricotta & Bacon

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1380

HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

- **4 | 8** Scallions
- **1 | 2** Lemon
- **4 oz | 8 oz** Bacon
- **10 oz | 20 oz** Chicken Cutlets
- **1 tsp | 2 tsp** Garlic Powder
- **1 oz | 2 oz** Sliced Almonds — Contains: Tree Nuts
- **6 oz | 12 oz** Rigatoni Pasta — Contains: Wheat
- **4 oz | 8 oz** Ricotta Cheese — Contains: Milk
- **5 oz | 10 oz** Spinach
- **½ Cup | 1 Cup** Pesto — Contains: Milk
- **1 | 2** Chicken Stock Concentrate

HELLO

LEMON RICOTTA

A touch of olive oil and lemon zest add citrusy brightness to this creamy topping.

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DO NOT DISTURB

Our best charring trick? Resist the temptation to stir! Your scallions need time and direct contact with heat to get that deep, smoky flavor. In step 1, cook whites and greens undisturbed for 1-2 minutes, then flip and cook 1-2 minutes more for a five-star char.

BUST OUT

- Medium pot
- Zester
- Large pan
- Paper towels
- Strainer
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (**4 tsp** | **7 tsp**)

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*Bacon is fully cooked when internal temperature reaches 145°.
*Chicken is fully cooked when internal temperature reaches 165°.

1 PREP & CHAR SCALLIONS

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **scallions** crosswise, separating whites from greens. Zest and quarter **lemon**.
- Heat a large, dry pan over medium-high heat. Add **scallion whites** and **scallion greens**; cook 1-2 minutes per side, until charred. TIP: Scallion greens will cook faster than scallion whites. Once greens are charred, remove from pan and continue cooking whites.
- Turn off heat; transfer to a cutting board. Once cool enough to handle, roughly chop.

2 COOK BACON

- Slice **bacon*** crosswise into ¼-inch pieces.
- Heat dry pan used for scallions over medium-high heat. Add bacon in an even layer; cook undisturbed, until crispy on bottom, 2-3 minutes.
- Stir bacon; cook, stirring occasionally and adjusting heat if browning too quickly, until crispy, 2-5 minutes more.
- Turn off heat; transfer to a paper-towel-lined plate. Reserve **bacon fat** in pan. Once cool enough to handle, crumble bacon into smaller pieces.

3 COOK CHICKEN & TOAST NUTS

- Pat **chicken*** dry with paper towels and season all over with **garlic powder**, **salt**, and **pepper**.
- Once pan used for bacon has cooled slightly, heat **reserved bacon fat** over medium heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.
- Heat a **drizzle of olive oil** in same pan over medium heat. Add **almonds** and cook, stirring occasionally, until golden, 1-2 minutes. Turn off heat and set aside.

4 COOK PASTA & SEASON CHEESE

- Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until almost al dente, 9-11 minutes. Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then drain and return to pot.
- While pasta cooks, place **ricotta** in a small bowl. (TIP: To save on cleanup, mix ricotta directly in cup.) Season with **1 TBSP olive oil** (2 TBSP for 4), **lemon zest** to taste, and a **pinch of salt and pepper**. Stir to combine.

5 FINISH PASTA

- Add **spinach**, **pesto**, **stock concentrate**, **juice from half the lemon**, and **¼ cup reserved pasta cooking water** (½ cup for 4 servings) to pot with **pasta**. Toss until spinach is wilted and pasta is al dente. If needed, stir in more reserved cooking water a splash at a time until pasta is thoroughly coated in sauce.
- Stir in **almonds** and **chopped scallions**. Taste and season with **salt** and **pepper**.

6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **pasta** between bowls and top with chicken. Dollop with **seasoned ricotta** and sprinkle with **crumbled bacon**. Season with **pepper**. Serve with **remaining lemon wedges** on the side.

WK 20-11