



# CHICKEN AND SPAGHETTI ALFREDO WITH A TWIST

with Tuscan Spices and Roasted Garlic Herb Butter



## HELLO GARLIC HERB BUTTER

BIG flavor comes in small packages.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 810



Chicken Breasts



Garlic Herb Butter  
(Contains: Milk)



Garlic



Spaghetti  
(Contains: Wheat)



Milk  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)



Tuscan Heat Spice



Shallot



Parsley



Flour  
(Contains: Wheat)



Cream Cheese  
(Contains: Milk)

## START STRONG

Whatever you do, don't skip the part where you dry the chicken. Because dry = crispy. And everyone knows kids love all-crispy everything.

## BUST OUT

- Large pot
- Paper towel
- Large pan
- Strainer
- Whisk
- Tongs
- Olive oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

• Chicken Breasts	24 oz
• Tuscan Heat Spice 	1 TBSP
• Garlic Herb Butter	2 TBSP
• Shallot	1
• Garlic	2 Cloves
• Parsley	¼ oz
• Spaghetti	12 oz
• Flour	1 TBSP
• Milk	6.75 oz
• Cream Cheese	4 TBSP
• Parmesan Cheese	1 Cup

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)





## 1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Pat **chicken** dry with a paper towel. Season all over with **Tuscan heat spice**, a large drizzle of **olive oil**, and **salt** and **pepper**.



## 4 START SAUCE

Transfer **chicken** to a plate and let rest. Do not wipe out pan; add **shallot** and **garlic** and cook over medium-high heat, stirring occasionally, until slightly softened, 30-60 seconds. Whisk in **milk** and **slurry**. Bring to a boil, then whisk in **cream cheese** and cook until smooth.



## 2 COOK CHICKEN

Heat **garlic herb butter** in a large nonstick pan over medium-high heat. Add **chicken** and cook until golden brown, 5-6 minutes. Turn and continue to cook until golden brown and fully cooked through, 5-7 minutes more depending on the thickness of the chicken. (**TIP:** If the chicken is getting too dark, lower heat to medium.)



## 5 ADD CHICKEN

Meanwhile, dice **chicken** into bite-sized pieces and add to **sauce** in pan. Reserve ¼ **cup Parmesan** for garnish and add rest to sauce. Season with **salt** and **pepper**. Stir well to coat chicken.



## 3 COOK PASTA AND FINISH PREP

Meanwhile, peel, halve, and finely chop **shallot** and **garlic**. Roughly chop **parsley**. (**TIP:** It's fine to use the stems—just finely chop.) When water is boiling, add **spaghetti** and cook until tender, 10-12 minutes. Reserve **1 cup pasta cooking water** and drain. Make a slurry by whisking **flour** into cooking water; whisk until somewhat smooth. (**TIP:** A few clumps are okay.)



## 6 FINISH AND SERVE

Add **spaghetti** to pan along with half the **parsley**. Using tongs, gently toss pasta and **chicken** until well coated. Divide into four serving bowls and sprinkle evenly with reserved **Parmesan** and remaining parsley.

## FRESH TALK

If you could top your pasta with anything other than cheese and sauce, what would you choose?

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK 51 NJ-14\_FAM