



CHEESY CHICKEN ENCHILADA PASTA BAKE

with Fajita-Spiced Bell Pepper & Onion

INGREDIENTS

4 PERSON | 8 PERSON



2 | 4
Scallions



1 | 2
Onion



1 | 2
Green Bell
Pepper



12 oz | 24 oz
Penne Pasta
Contains: Wheat



20 oz | 40 oz
Chicken Breast
Strips



2 TBSP | 4 TBSP
Fajita Spice
Blend



8 oz | 16 oz
Cream Sauce
Base
Contains: Milk



14 oz | 28 oz
Diced Tomatoes



1 | 2
Chicken Stock
Concentrate



1 | 1
Tex-Mex
Paste



1½ Cups | 3 Cups
Mexican Cheese
Blend
Contains: Milk

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—
perfect for a family dinner + leftovers!



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 20 MIN | COOK: 60 MIN | CALORIES: 890



HELLO FRESH

2X FLAVOR SAVOR

We love leftovers! Refrigerate pasta in an airtight container; reheat on a microwave-safe plate until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Baking dish
- Strainer
- Large pan
- Large bowl
- Whisk
- Aluminum foil
- Baking sheet
- Kosher salt
- Black pepper
- Nonstick cooking spray
- Cooking oil (2 tsp | 2 tsp)



1 PREP

- Adjust rack to middle position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees. Bring a large pot (**two large pots for 8**) of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper**.
- Generously coat a 9-by-13-inch baking dish (**two 9-by-13-inch baking dishes for 8**) with **nonstick cooking spray** and set aside.



2 COOK PASTA

- Once water is boiling, add **penne** to pot (**for 8 servings, divide between two large pots or cook in batches**). Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water** (1 cup for 8), then drain.



3 COOK CHICKEN

- Meanwhile, open package of **chicken*** and drain off any excess liquid. Heat a **large drizzle of oil** in a large pan over high heat. Add chicken, **scallion whites**, **onion**, and **bell pepper** in a single layer; season with **Fajita Spice Blend**, **salt**, and **pepper**.
- Cook, stirring occasionally, until chicken is browned and cooked through and onion is tender, 4-6 minutes. **TIP: Depending on the size of your pan, you may need to work in batches, adding another drizzle of oil for each batch. Be sure not to overcrowd the pan for even browning!**



4 WHISK SAUCE

- In a large bowl, whisk together **cream sauce base**, **diced tomatoes**, **stock concentrate**, **half the Tex-Mex paste**, and **two packets of Mexican cheese blend** (all the Tex-Mex paste and four packets of Mexican cheese blend for 8 servings).



5 ASSEMBLE PASTA BAKE

- Transfer **drained penne** and **chicken mixture** to bowl with **sauce**; stir to thoroughly combine. **TIP: If sauce seems too thick, add splashes of reserved pasta cooking water until everything is thoroughly coated.**
- Transfer **pasta mixture** to prepared baking dish (**divide between two prepared baking dishes for 8 servings**).
- Cover baking dish tightly with foil; set on top of a foil-lined baking sheet (**two baking sheets for 8**). (**The sheet will help protect your oven from any sauce that may bubble over!**)



6 BAKE PASTA BAKE

- Bake on middle rack until bubbly, 30 minutes (**bake on top and middle racks for 8 servings**). **TIP: Lift the foil carefully to check on the pasta bake—there might be some steam!**
- Remove sheet with baking dish from oven. Carefully remove and discard foil from baking dish; stir **pasta bake**. Sprinkle with **remaining Mexican cheese blend**; return sheet with baking dish to oven and bake, uncovered, until cheese melts, 3-5 minutes more.



7 FINISH & SERVE

- Let **pasta bake** rest at least 5 minutes before serving.
- Garnish with **scallion greens** and serve family style directly from baking dish.

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