



# PALERMO PROSCIUTTO & CHICKEN PENNE

with Peas & Parm

## INGREDIENTS

2 PERSON | 4 PERSON



**1 Clove | 2 Cloves**  
Garlic



**¼ oz | ½ oz**  
Parsley



**1 | 1**  
Lemon



**6 oz | 12 oz**  
Penne Pasta  
Contains: Wheat



**2 oz | 4 oz**  
Prosciutto



**10 oz | 20 oz**  
Chicken Cutlets



**1 TBSP | 1 TBSP**  
Fry Seasoning



**4 oz | 8 oz**  
Cream Sauce Base  
Contains: Milk



**2 TBSP | 4 TBSP**  
Cream Cheese  
Contains: Milk



**4 oz | 8 oz**  
Peas



**1 tsp | 1 tsp**  
Chili Flakes



**3 TBSP | 6 TBSP**  
Parmesan Cheese  
Contains: Milk



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HELLO

### PROSCIUTTO

This Italian dry-cured ham is crisped and crumbled over pasta.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 950





## GET IT DOWN PAT

Blotting moisture from the chicken, like you'll do in Step 4, allows the seasonings to stick and ensures even browning once the cutlets hit the pan.

## BUST OUT

- Large pot
- Zester
- Strainer
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince or grate **garlic**. Pick **parsley leaves** from stems; roughly chop leaves. Zest and quarter **lemon**.



### 2 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve  $\frac{1}{2}$  cup **pasta cooking water**, then drain.



### 3 COOK PROSCIUTTO

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **prosciutto slices** in a single layer; sear until browned and crispy, 2-3 minutes per side. **TIP: If prosciutto starts to crisp too quickly, reduce heat to medium.**
- Turn off heat; transfer prosciutto to a paper-towel-lined plate. Reserve **oil** in pan (**you'll use it to cook the chicken in the next step**).



### 4 COOK CHICKEN

- Pat **chicken\*** dry with paper towels and season all over with **half the Fry Seasoning (all for 4 servings)**, **salt**, and **pepper**.
- Heat pan with **reserved oil** over medium-high heat. (**TIP: Add an additional drizzle of oil if pan seems dry.**) Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a cutting board to rest. Wipe out pan.



### 5 MAKE SAUCE

- Melt **2 TBSP butter** (4 TBSP for 4 servings) in pan used for chicken over medium-high heat.
- Add **garlic**; cook, stirring occasionally, until fragrant, 30 seconds.
- Add **cream sauce base, cream cheese**, a **big pinch of salt**, and **pepper**. Cook, stirring, until combined, 2-3 minutes more.
- Add drained **penne** and **peas**. Cook, stirring, until peas are warmed through and sauce has thickened slightly, 1-2 minutes. **TIP: If needed, stir in reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Stir in **half the parsley**, a **big squeeze of lemon juice**, and a **pinch of chili flakes** if desired.



### 6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **pasta** between bowls. Top with chicken. Crumble **prosciutto** over top. **TIP: Crumble half the prosciutto over top and garnish with the remaining larger pieces.**
- Sprinkle with **lemon zest, Parmesan, remaining parsley**, and a **pinch of chili flakes** to taste. Serve with any **remaining lemon wedges** on the side.