



TORTELLONI WITH SUN-DRIED TOMATO CHICKEN

FAST & FRESH

Spinach & Garlic Bread

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

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



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CALORIES: 1120

1 BOIL



9 oz | 18 oz
Tortelloni
Contains: Eggs,
Milk, Wheat

- Bring a large pot of **salted water** to a boil. **TIP: While water comes to a boil, move on to Step 2!**
- Once water is boiling, add **tortelloni** to pot. Cook until tender and floating to the top, 3-4 minutes. Turn off heat, leaving tortelloni in hot water (**this helps the tortelloni stay warm as you finish cooking**). Set aside.



3 TOSS



5 oz | 10 oz
Spinach



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



4 TBSP | 8 TBSP
Cream
Cheese
Contains: Milk

- Reserve **½ cup pasta cooking water**, then drain **tortelloni** and return to pot.
- Add **spinach** to pot; season with **salt** and **pepper**. Cook over low heat, tossing gently, until mixture is combined and spinach is slightly wilted.
- Stir in **cream sauce base, cream cheese**, and **1 TBSP plain butter (2 TBSP for 4)**. If needed, stir in **splashes of reserved pasta cooking water** until everything is coated in a creamy sauce.



2 SIZZLE



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 1 TBSP
Italian Seasoning

- Pat **chicken*** dry and season all over with **garlic powder, half the Italian Seasoning (all for 4), salt, and pepper**.
- Drizzle **oil** in a hot large pan. Add **chicken**; cook until browned and cooked through, 3-5 minutes per side. (**At this point, start the garlic bread if you have downtime.**) **TIP: Lower heat if chicken starts to brown too quickly!**



- Transfer **chicken** to a cutting board. Once cool enough to handle, slice crosswise.

4 SERVE



1 | 2
Demi-Baguette
Contains: Soy,
Wheat



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



1 oz | 2 oz
Sun-Dried Tomato
Paste

- Halve and toast **baguette**; spread cut sides with as much **garlic herb butter** as you like.
- Sandwich **baguette halves** back together and cut in half crosswise (**you'll end up with four pieces; eight pieces for 4**).
- Top **tortelloni** with **sliced chicken**; dollop **sun-dried tomato paste** over **chicken**.
- Serve with **garlic bread** on the side.



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