

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



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

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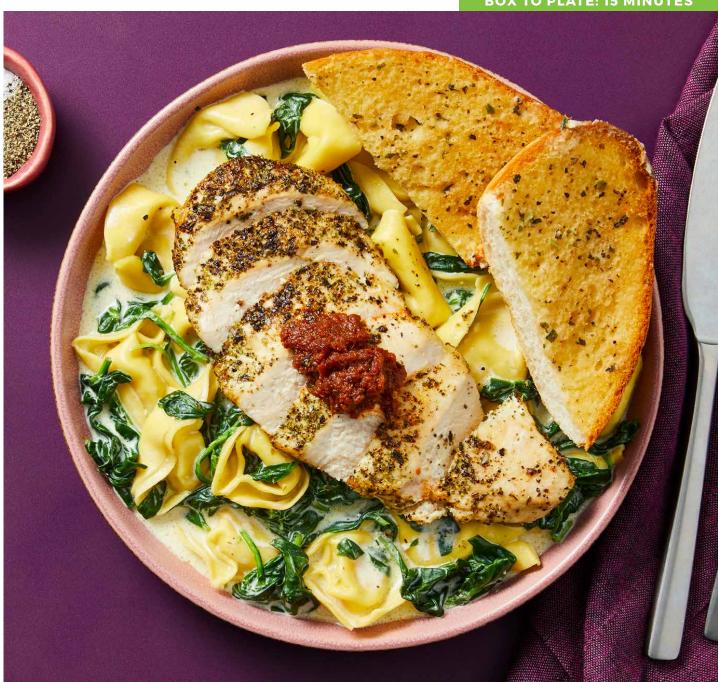
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# **TORTELLONI WITH SUN-DRIED TOMATO CHICKEN**

Spinach & Garlic Bread



**BOX TO PLATE: 15 MINUTES** 



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.



### 2 SIZZLE







10 oz | 20 oz Chicken Cutlets

1 tsp 2 tsp Garlic Powder

1TBSP | 1TBSP 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.

#### 3 TOSS







Cream Sauce Base Contains: Milk



4 TBSP | 8 TBSP Cream Cheese Contains: Milk

- Reserve 1/2 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.

### 4 SERVE







2 TBSP | 4 TBSP Garlic Herb Butter Sun-Dried Tomato Contains: Milk



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.

