





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

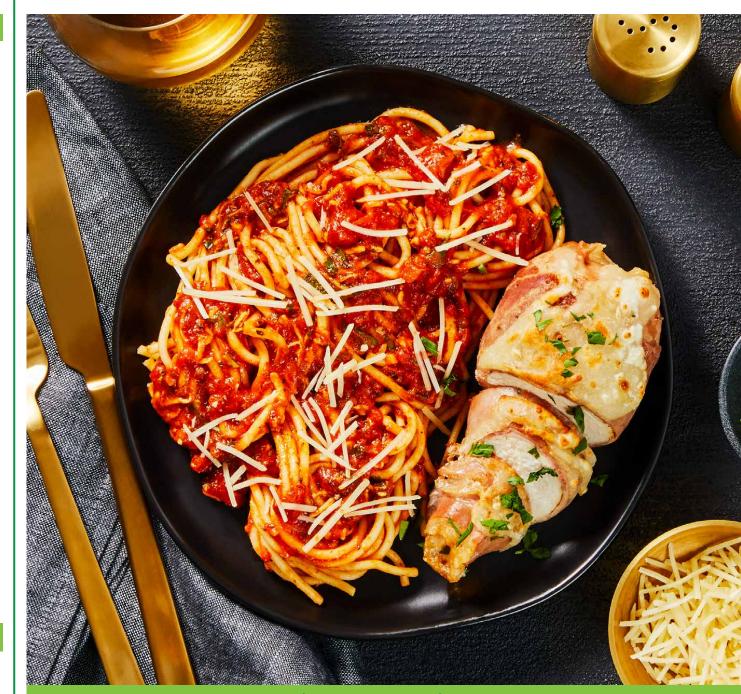
# HELLO

# PROSCIUTTO

This Italian dry-cured ham is seared to add a layer of crispiness and savory depth to chicken.

# **CHEESY PROSCIUTTO-WRAPPED CHICKEN**

over Spaghetti with Tuscan-Spiced Marinara



PREP: 10 MIN COOK: 35 MIN CALORIES: 900



## WORTH YOUR SALT

In step 1, make sure to thoroughly salt your water—a palmful should do the trick. This may feel excessive, but the results will prove why this step is so important. Cooking pasta in salty water seasons the noodles from the inside out.

## **BUST OUT**

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

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#### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil.
   Wash and dry produce.
- Pick **parsley leaves** from stems; finely chop leaves.

4 ROAST CHICKEN & COOK PASTA
 Top seared chicken with mozzarella

(it's OK if some falls off). Transfer pan

to top rack and roast until chicken is

chicken to a cutting board to rest for a

• Once water is boiling, add **spaghetti** to

until al dente, 9-11 minutes. Drain and

pot and cook, stirring occasionally,

cooked through. 8-12 minutes.

Remove from oven and transfer

few minutes. Wipe out pan.

set aside



### **2 WRAP CHICKEN**

- Pat chicken\* dry with paper towels.
  Season all over with salt and pepper.
- Lay **two slices of prosciutto** beside each other on a flat surface. Tightly roll prosciutto around chicken. Repeat with remaining prosciutto and chicken.



## **3 SEAR CHICKEN**

 Heat a drizzle of olive oil in a large, preferably ovenproof, pan over medium-high heat. Add wrapped chicken and sear until browned and crispy, 2-3 minutes per side (it'll finish cooking in the next step). Turn off heat. TIP: If your pan isn't ovenproof, transfer chicken now to a baking sheet.



# **5 COOK SAUCE**

- Heat pan used for chicken over medium-high heat (for 4 servings, heat empty pot used for pasta); add marinara, Tuscan Heat Spice, and ¼ cup water (⅓ cup for 4).
- Bring to a boil, then reduce to a simmer. Cook until slightly thickened, 3-5 minutes. Season with salt and pepper.



## 6 FINISH & SERVE

- Stir drained spaghetti, half the chopped parsley, half the Parmesan, and 1 TBSP butter (2 TBSP for 4 servings) into sauce. Season generously with salt and pepper.
- Divide **pasta** between plates and top with **chicken**. (TIP: If you like, serve **chicken on the side instead**.) Garnish with remaining chopped parsley and Parmesan. Serve.

**WK 16-16** 

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