



CREAMY LEMON DILL CHICKEN & SPAGHETTI

with Blistered Grape Tomatoes & Chili Flakes

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



¼ oz | ½ oz
Dill



1 | 2
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



10 oz | 20 oz
Chopped Chicken
Breast



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 tsp | 2 tsp
Chili Flakes



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HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 770



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 670



HELLO


LEMON & DILL

A bright, tangy, herbaceous flavor combination that's especially delicious in creamy pasta dishes.

MAKING THE CUT

Always squish tomatoes when slicing? Use a serrated or bread knife! The teeth on the blade cut through the skin every time.

BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towels 
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **tomatoes** lengthwise. Roughly chop **dill**. Quarter **lemon**.




2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



3 COOK CHICKEN

- While pasta cooks, open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **tomatoes** and chicken in a single layer and season with **garlic powder, salt, and pepper**.
- Cook, stirring occasionally, until chicken is browned and cooked through and tomatoes start to blister, 4-6 minutes. Remove pan from heat.

-  Rinse **shrimp*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken.



4 TOSS CHICKEN & PASTA

- Once spaghetti is drained, return pan with **chicken mixture** to medium-high heat and stir in **drained spaghetti** and **cream sauce base**.
- Bring to a simmer and cook, stirring, until sauce is warmed through, 1-2 minutes. Taste and season with **salt** and **pepper** if desired.



5 ADD LEMON & DILL

- Remove from heat and stir in **dill** and **juice from one lemon wedge (two wedges for 4 servings)**. **TIP: If needed, add splashes of reserved pasta cooking water until everything is coated in a creamy sauce.**



6 FINISH & SERVE

- Divide **pasta** between shallow bowls and top with as many **chili flakes** as you like. Serve with a **squeeze of lemon (we recommend one wedge per bowl)**.

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

 *Shrimp are fully cooked when internal temperature reaches 145°.