

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove 2 Cloves



6 oz | 12 oz Penne Pasta Contains: Wheat



1 TBSP | 1 TBSP Fry Seasoning



4 oz | 8 oz Peas



1/4 oz | 1/4 oz Parsley



2 oz | 4 oz



Prosciutto



4 oz | 8 oz Cream Sauce Base Contains: Milk



1tsp | 1tsp Chili Flakes



Lemon



10 oz | 20 oz Chicken Cutlets



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese



ANY ISSUES WITH YOUR ORDER?

HELLO

PROSCIUTTO

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

PALERMO PROSCIUTTO & CHICKEN PENNE

with Peas & Parm



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.



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 ½ cup pasta cooking water, then drain.

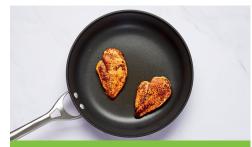


3 COOK PROSCIUTTO

- 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).

BUST OUT

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



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 mediumhigh 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.



- 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.

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

GET SOCIAL

Share your #HelloFreshPics

with us @HelloFresh

(646) 846-3663

HelloFresh.com

VK 19-24