



# CHE BUONO CHICKEN SPAGHETTI

with Grape Tomatoes & Italian Herbs

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Grape Tomatoes



2 | 4  
Scallions



1 Clove | 2 Cloves  
Garlic



10 oz | 20 oz  
Chicken Breast  
Strips



1 TBSP | 2 TBSP  
Italian Seasoning



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



4 oz | 8 oz  
Cream Sauce  
Base  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



1/4 Cup | 1/2 Cup  
Parmesan Cheese  
Contains: Milk

## HELLO

### PARMESAN

It's called the King of Cheeses for a reason—rich, salty Parm turns anything it touches to gold.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 880





### GET IT DOWN PAT

Why do we always ask you to pat your meat dry with paper towels?

Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the chicken hits the hot pan for deliciously caramelized edges.

### BUST OUT

- Large pot
- Paper towels
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **4 TBSP**)  
Contains: Milk

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### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve **tomatoes**. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**.



### 2 COOK CHICKEN

- Pat **chicken\*** dry with paper towels and season all over with **half the Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**.
- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add chicken and cook, stirring, until browned and cooked through, 4-6 minutes.
- Turn off heat; transfer chicken to a plate. Wipe out pan.



### 3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes (you'll start the veggies after 5 minutes).
- Reserve **1 cup pasta cooking water**, then drain well.



### 4 COOK VEGGIES

- Once spaghetti has cooked 5 minutes, melt **2 TBSP butter** (**4 TBSP for 4 servings**) in pan used for chicken over medium-high heat. Add **tomatoes, scallion whites, and garlic**; cook until garlic and scallions are softened and fragrant, 1-2 minutes. **TIP: If veggies begin to brown too quickly, reduce heat to medium.**



### 5 MAKE SAUCE

- Reduce heat under pan with **veggies** to medium. Add **cream sauce** and **remaining Italian Seasoning**. **TIP: Cut top off cream sauce carton to open fully; transfer contents, using a spoon or spatula to scrape sauce from carton sides.**
- Stir in **cream cheese** and bring to a simmer; cook until melted and combined. Season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Add drained **spaghetti** and **chicken** to pan with **sauce**; stir until coated and creamy, adding **splashes of reserved pasta cooking water** as needed. Stir in **half the Parmesan** and season with **salt** and **pepper**.
- Divide **chicken spaghetti** between bowls. Sprinkle with **scallion greens** and remaining Parmesan and serve.

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