



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Green Herb  
Blend



2 oz | 4 oz  
Prosciutto



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



1 TBSP | 2 TBSP  
Tuscan Heat  
Spice



12 oz | 24 oz  
Chicken Breasts



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



14 oz | 28 oz  
Marinara Sauce



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

## 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

GOURMET



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 860





## NOODLE ON IT

If you want to check if your spaghetti is *al dente*, Italian for “to the tooth,” give one a taste! It should have a slightly undercooked bite at the center. The pasta will finish as it simmers in the marinara and reach tender, chewy perfection by the time you’re ready to eat.

## BUST OUT

- Large pot
- Paper towels
- Large pan
- 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 all produce.**
- Pick **parsley leaves** from stems; finely chop leaves. Thinly slice **chives**.



### 2 WRAP CHICKEN

- Pat **chicken\*** dry with paper towels. Season with **salt** and **pepper**.
- Lay **2 slices of prosciutto** beside one another 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, 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.*



### 4 ROAST CHICKEN & COOK PASTA

- Top seared **chicken** with **mozzarella** (it's okay if some falls off). Transfer pan or sheet to top rack and roast until chicken is cooked through, 10-15 minutes.
- Remove from oven and set chicken aside to rest for a few minutes.
- Once water is boiling, add **spaghetti** to pot and cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



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

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