



## INGREDIENTS

2 PERSON | 4 PERSON



**1 | 2**  
Green Herb  
Blend



**10 oz | 20 oz**  
Chicken Cutlets



**2 oz | 4 oz**  
Prosciutto



**½ Cup | 1 Cup**  
Mozzarella Cheese  
Contains: Milk



**6 oz | 12 oz**  
Spaghetti  
Contains: Wheat



**14 oz | 28 oz**  
Marinara Sauce



**1 TBSP | 2 TBSP**  
Tuscan Heat  
Spice



**¼ Cup | ½ Cup**  
Parmesan Cheese  
Contains: Milk



**5 tsp | 5 tsp**  
Basil Oil

## 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

PREMIUM PICKS



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 960





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

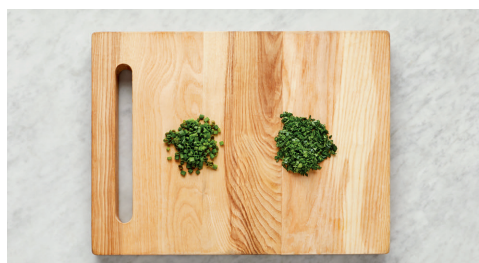
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\*Chicken is fully cooked when internal temperature reaches 165°.



## 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. Thinly slice **chives**.



## 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, 8-12 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 and 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.



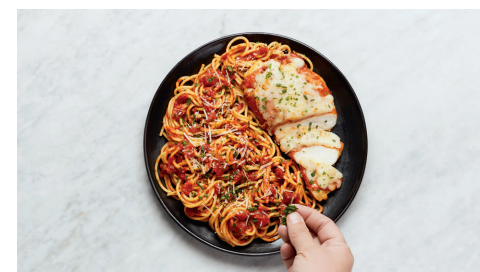
## 5 COOK SAUCE

- 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** (½ cup for 4). Bring to a boil, then reduce to a simmer. Cook until slightly thickened, 3-5 minutes. Add **half the basil oil** (all for 4). Season with **salt** and **pepper**.



## 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.**



## 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 **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, chives, and Parmesan. Serve.

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