



CHICKEN OVER GARLIC PARMESAN SPAGHETTI

with Tuscan Roasted Tomato

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 Clove | 2 Cloves
Garlic



1 TBSP | 2 TBSP
Tuscan Heat
Spice



6 oz | 12 oz
Spaghetti
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 900



WORTH YOUR SALT

Salt your pasta cooking water generously—a palmful should do the trick. Remember, this is your only chance to season the spaghetti itself. Doing so will add flavor not only to the pasta but also to the entire dish.

BUST OUT

- Large pot
- Aluminum foil
- Baking sheet
- Strainer
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 4 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Cut **tomato** into ½-inch-thick wedges. Peel **garlic** and place on a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.



4 COOK CHICKEN

- While pasta cooks, pat **chicken*** dry with paper towels. Season with **1 tsp Tuscan Heat Spice (2 tsp for 4 servings), salt, and pepper.** (You'll use the remaining Tuscan Heat Spice in the next step.)
- Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; cover to keep warm. **TIP: If your pan doesn't have a lid, loosely cover with aluminum foil.**



2 ROAST TOMATO & GARLIC

- Line a baking sheet with foil and lightly **oil**. Place **tomato wedges** skin sides down on prepared sheet. Drizzle with **olive oil**; season with **1 tsp Tuscan Heat Spice (2 tsp for 4 servings), salt, and pepper.** (You'll use more Tuscan Heat Spice later.)
- Place **garlic foil packet** on same sheet.
- Roast on middle rack until tomato wedges have wilted slightly and garlic is soft, 20-25 minutes.



5 MAKE SAUCE

- Once **garlic** is roasted, open foil and mash with a fork.
- Melt **1 TBSP butter** in pot used for spaghetti over medium heat. Add mashed garlic and remaining **Tuscan Heat Spice**; cook until fragrant, 30 seconds.
- Stir in **cream cheese**, half the **Parmesan** (save the rest for serving), **2 TBSP butter (3 TBSP for 4 servings), and ½ cup reserved pasta cooking water (1 cup for 4)**; bring to a simmer, then turn off heat. Season with **salt and pepper.**



3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes.
- Reserve **¾ cup pasta cooking water (1½ cups for 4 servings)**, then drain.



6 FINISH & SERVE

- Add **spaghetti** to pot with **sauce**; toss to thoroughly combine. **(TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.)** Season with **salt and pepper.**
- Slice **chicken** crosswise.
- Divide **pasta** between bowls. Top with chicken and **roasted tomato**. Sprinkle with remaining **Parmesan** and serve.