



CHICKEN OVER GARLIC PARMESAN SPAGHETTI

with Tuscan Roasted Tomatoes



HELLO

TUSCAN HEAT SPICE

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

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 940**



Roma Tomatoes



Tuscan Heat Spice



Chicken Breasts



Cream Cheese
(Contains: Milk)



Garlic



Spaghetti
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)

START STRONG

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Roma Tomatoes **2** | **4**
- Garlic **2 Cloves** | **4 Cloves**
- Tuscan Heat Spice **1 TBSP** | **2 TBSP**
- Spaghetti **6 oz** | **12 oz**
- Chicken Breasts* **12 oz** | **24 oz**
- Cream Cheese **4 TBSP** | **8 TBSP**
- Parmesan Cheese **¼ Cup** | **½ Cup**

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



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 all produce.** Cut **tomatoes** into 6 wedges each. Place **whole garlic cloves** 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; you'll use the rest in the next step), **salt**, and **pepper**. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. Turn off heat; cover to keep warm. **TIP:** If your pan doesn't have a lid, loosely cover with aluminum foil.

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2 ROAST TOMATOES & GARLIC

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



5 MAKE SAUCE

Once **garlic** is roasted, open foil and mash cloves 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 **¾ 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 tomatoes**. Sprinkle with remaining **Parmesan** and serve.

SPAGHETT ABOUT IT!

Try making this sauce again with any long noodle—we especially love it with linguine.

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