



CREAMY PARMESAN CHICKEN SPAGHETTI

with Roasted Tomatoes & Fresh Herbs



HELLO

GREEN HERB BLEND

A fragrant mixture of parsley and chives adds a pop of freshness to this hearty dish.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 840**



Lemon



Tuscan Heat Spice



Chicken Breast Strips



Garlic Herb Butter
(Contains: Milk)



Green Herb Blend



Roma Tomatoes



Spaghetti
(Contains: Wheat)



Cream Cheese
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG


When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the noodles with enough seasoning (aka flavor) to complement the sauce.

BUST OUT

- Large pot
- Paper towels
- Zester
- Large pan
- Baking sheet
- Whisk
- Aluminum foil
- Kosher salt
- Strainer
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Roma Tomatoes **2** | **4**
- Lemon **1** | **1**
- Green Herb Blend **1** | **2**
- Tuscan Heat Spice  **1 TBSP** | **1 TBSP**
- Spaghetti **6 oz** | **12 oz**
- Chicken Breast Strips* **10 oz** | **20 oz**
- Cream Cheese **2 TBSP** | **6 TBSP**
- Garlic Herb Butter **2 TBSP** | **2 TBSP**
- Parmesan Cheese **¼ Cup** | **¼ Cup**

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



1 PREP

Adjust rack to top 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 ½-inch-thick wedges. Zest and quarter **lemon**. Pick **parsley leaves** from stems; mince leaves. Mince **chives**.



4 COOK CHICKEN

While pasta cooks, pat **chicken** dry with paper towels; season all over with remaining **Tuscan Heat Spice**, **salt**, and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat.



2 ROAST TOMATOES

Line a baking sheet with foil. Arrange **tomato wedges** on prepared sheet, skin sides down. Drizzle with **olive oil** and season with **1 tsp Tuscan Heat Spice** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack until softened and beginning to release their juices, 20-25 minutes.



5 TOSS PASTA

Melt **1 TBSP plain butter** (2 TBSP for 4 servings) in pot used for spaghetti over medium-low heat. Whisk in **lemon zest**, **cream cheese**, and ⅓ **cup reserved pasta cooking water** (¾ cup for 4) until smooth. Stir in **spaghetti**, **garlic herb butter**, half the **minced parsley** and **chives**, half the **Parmesan** (save the rest for serving), and juice from half the **lemon** (whole lemon for 4). (**TIP:** If needed, add more pasta cooking water a splash at a time until pasta is coated in a creamy sauce.) Stir in **chicken** and season with **salt** and **pepper**.



3 COOK PASTA

Once tomatoes have roasted 10 minutes, add **spaghetti** to pot of boiling water. Cook until al dente, 9-11 minutes. Reserve ½ **cup pasta cooking water** (1 cup for 4 servings), then drain. Set spaghetti aside in strainer; keep pot handy for use in step 5.



6 SERVE

Divide **pasta** between bowls and top with **roasted tomatoes**. Garnish with remaining **Parmesan**, **minced parsley**, and **chives**. Serve.

CRUMB'S THE WORD

Try adding texture to your finished dish by topping it with a handful of toasted panko breadcrumbs.



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