

INGREDIENTS

2 PERSON | 4 PERSON



Bell Pepper*





¼ Cup | ½ Cup Breadcrumbs





1/4 oz | 1/4 oz Chives

6 oz | 12 oz Cavatappi Pasta

Contains: Wheat



Fresh Mozzarella Contains: Milk



14 oz | 28 oz Marinara Sauce

1 tsp | 2 tsp Chili Flakes



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.

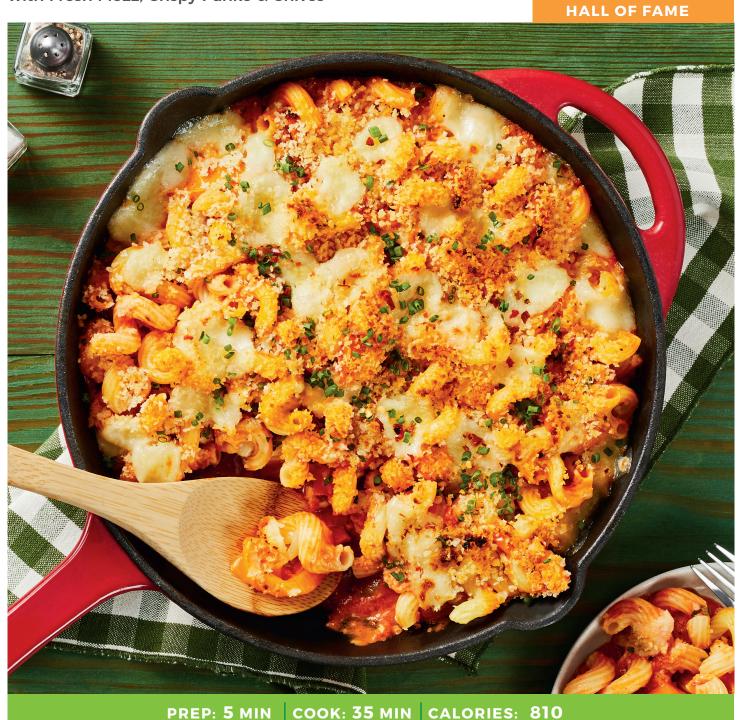


10 oz | 20 oz **S** Chicken Breast Strips



ROASTED PEPPER CAVATAPPI MILANO

with Fresh Mozz, Crispy Panko & Chives





HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PASTA-BILITIES

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 cavatappi with enough seasoning (aka flavor) to complement the sauce.

BUST OUT

- Medium pot
- · Baking sheet
- Small bowl
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk
- Paper towels 🕏
- Cooking oil (1 tsp | 1 tsp) (5

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



1 PREP

- · Adjust rack to top position and preheat oven to 400 degrees. Bring a medium pot of salted water to a boil. Wash and dry produce.
- Halve **bell pepper** lengthwise; remove stem and seeds. Thinly slice chives. Tear mozzarella into bite-size pieces.



2 ROAST BELL PEPPER

- Rub each **bell pepper half** with a drizzle of olive oil; season with salt and **pepper**. Place on a baking sheet, cut sides down.
- Roast on top rack until softened and lightly charred, 20-25 minutes.
- · Remove from oven and let cool slightly. Transfer to a cutting board. then thinly slice.
- · Heat broiler to high.



3 MIX PANKO

• While bell pepper roasts, place **1 TBSP** butter (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until just melted, 30 seconds. Stir in panko and season with salt.



4 COOK PASTA

- Once water is boiling, add cavatappi to pot. Cook, stirring occasionally, until al dente. 9-11 minutes.
- Drain and set aside.
- While pasta cooks, pat chicken* dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a large, preferably ovenproof, pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat: transfer to a plate. Wipe out pan.



5 SIMMER SAUCE

- While pasta cooks, heat a large, preferably ovenproof, pan over medium-high heat. Add marinara, 1/2 cup water (3/4 cup for 4 servings). half the chives, a pinch of chili flakes, and a big pinch of salt; stir to combine. Bring to a boil, then reduce heat to medium. Simmer until slightly thickened. 3-5 minutes.
- Turn off heat: stir in cream cheese until melted and combined. Season with salt and pepper.
- C Use pan used for chicken here.



6 FINISH & SERVE

- Stir sliced bell pepper and drained cavatappi into pan with sauce. If sauce seems too thick, add a splash of water. Season with salt and pepper. (TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.) Sprinkle with mozzarella and panko.
- Broil until cheese melts and panko is golden brown, 2-4 minutes. TIP: Watch carefully to avoid burning.
- Sprinkle with remaining chives and more chili flakes if desired. Divide between plates and serve.
- Stir chicken into pan with bell pepper and cavatappi.