



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



¼ oz | ¼ oz
Chives



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



6 oz | 12 oz
Cavatappi Pasta
Contains: Wheat



14 oz | 28 oz
Marinara Sauce



1 tsp | 2 tsp
Chili Flakes



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk

*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
Chicken Breast
Strips

Calories: 1010

ROASTED PEPPER CAVATAPPI MILANO

with Fresh Mozz, Crispy Panko & Chives

HALL OF FAME



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 810



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) 🍴

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

🍴 *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.



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.



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.



5 SIMMER SAUCE

- While pasta cooks, heat a large, preferably ovenproof, pan over medium-high heat. Add **marinara**, **½ cup water** (**¾ 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**.

- 🍴 Use pan used for chicken here.



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**.



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**.

WK 15-10