



CREAMY PARMESAN CHICKEN SPAGHETTI

with Roasted Tomatoes and Basil



HELLO BASIL

The tender herb adds a pop of freshness to this hearty dish.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 830



Lemon



Tuscan Heat Spice



Chicken Breast Strips



Garlic Herb Butter
(Contains: Milk)



Basil



Roma Tomatoes



Spaghetti
(Contains: Wheat)



Cream Cheese
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG

Salt your pasta cooking water generously—it should taste very well seasoned but not overwhelmingly strong. This will give the spaghetti just enough flavor to complement the sauce.

BUST OUT

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

INGREDIENTS

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

- Lemon 1 | 1
- Roma Tomatoes 2 | 4
- 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 | ¾ Cup
- Basil ½ oz | ½ oz

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

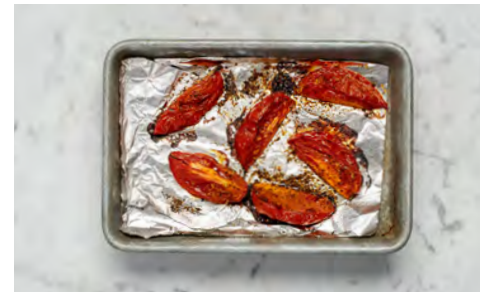


 HelloFRESH



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.** Zest and quarter **lemon.** Squeeze 1 TBSP lemon juice into a small bowl (save any remaining lemon for another use). Cut **tomatoes** into ½-inch-thick wedges.



2 ROAST TOMATOES

Line a baking sheet with foil, then arrange **tomato wedges** on it, skin sides down. Drizzle with **olive oil**; season with **salt, pepper,** and **1 tsp Tuscan Heat Spice** (save the rest for step 4). Roast on top rack until softened and beginning to release their juices, about 25 minutes.



3 BOIL 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.



4 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt, pepper,** and remaining **Tuscan Heat Spice.** Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 5-7 minutes. Turn off heat.



5 TOSS PASTA

Melt **1 TBSP plain butter** (2 TBSP for 4 servings) in pot used for pasta over medium-low heat. Add **lemon zest, cream cheese,** and **⅓ cup pasta cooking water** (¾ cup for 4 servings); whisk until smooth. Stir in **spaghetti, garlic herb butter,** reserved **lemon juice,** and half the **Parmesan.** (**TIP:** If pasta seems dry, add more cooking water, a splash at a time, until coated in a creamy sauce.) Stir in **chicken** and season with **salt** and **pepper.**



6 FINISH AND SERVE

Pick **basil** leaves from stems; discard stems and roughly chop or tear leaves. Divide **pasta** between bowls and top with **tomato wedges.** Garnish with basil and remaining **Parmesan.**

CRUNCH TIME

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

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com