



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


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

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.

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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**. Cut **tomatoes** into ½-inch-thick wedges.



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, 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 **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, 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. Add **lemon zest, cream cheese**, and **⅓ cup reserved pasta cooking water** (¾ cup for 4); whisk until smooth. Stir in **spaghetti, garlic herb butter**, juice from half the **lemon** (whole lemon for 4), and half the **Parmesan**. (**TIP:** If pasta seems dry, add more reserved pasta cooking water a splash at a time until 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 FINISH AND SERVE

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

CRUNCH TIME

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

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