



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 1 TBSP
Ranch Spice



1 TBSP | 2 TBSP
Flour
Contains: Wheat



6 oz | 12 oz
Penne Pasta
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



1.5 oz | 3 oz
Buttermilk
Ranch Dressing
Contains: Eggs,
Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

BUTTERMILK RANCH

Some extra herby creaminess for cheesy
chicken mac

WHITE CHEDDAR & RANCH CHICKEN PENNE

with Caramelized & Crispy Onion

NEW!



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 950



JUST ADD WATER

Our test kitchen's secret to luxurious, silky sauce without any added cream? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka make it nice and smooth).

BUST OUT

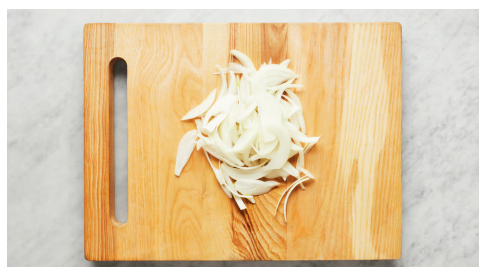
- Large pot
- Medium bowl
- 2 Large pans
- Slotted spoon
- Paper towels
- Aluminum foil
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 tsp + more for frying)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 PREP

- Bring a large pot of **salted water** to a boil.
- Halve, peel, and thinly slice **onion**.



4 COOK PASTA

- Once water is boiling, add **penne** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water** (2 cups for 4 servings), then drain.



2 FRY ONION

- In a medium bowl, toss **half the onion** with **half the flour** (you'll use the rest in step 5). Season with a **pinch of salt and pepper**.
- Heat a **1/4-inch layer of oil** in a large, heavy-bottomed pan over medium-low heat. Once oil is hot enough that a pinch of flour sizzles when added to the pan, add **floured onion**. Cook, stirring occasionally, until golden brown, 7-9 minutes.
- Using a slotted spoon, transfer **crispy onion** to a paper-towel-lined plate.



5 MAKE SAUCE

- Heat **1 TBSP butter** (2 TBSP for 4 servings) in pan used for chicken over medium heat. Add **remaining onion** and cook, stirring occasionally, until golden brown and softened, 6-9 minutes. Add a **few splashes of plain water** and cook until onion is caramelized and liquid has evaporated, 1-2 minutes more.
- Add **remaining flour** and cook, stirring constantly, until flour is golden, 30-60 seconds. Slowly whisk in **3/4 cup reserved pasta cooking water** (1 1/4 cups for 4) and **stock concentrate**; cook until thickened, 2-3 minutes more.
- Remove from heat; stir in **cheddar** and **ranch dressing** until melted and combined.



3 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **half the Ranch Spice** (all for 4 servings), **salt**, and **pepper**. Set aside.
- While onion cooks, heat a **drizzle of oil** in a second large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. **TIP: If chicken begins to brown too quickly, lower heat to medium and cover pan.**
- Turn off heat; transfer to a cutting board and tent with foil to keep warm. Wipe out pan.



6 FINISH & SERVE

- Add drained **penne** to pan with **sauce** and toss to coat. If needed, stir in **more reserved pasta cooking water** a splash at a time until pasta is coated in a creamy sauce. Taste and season with **salt** and **pepper**.
- Slice **chicken** crosswise.
- Divide **pasta** between bowls. Top with chicken and sprinkle with **crispy onion**. Serve.

WK 26-22