



20-MIN MEAL

# CAROLINA BARBECUE CHICKEN

with Quick Stovetop Mac 'n' Cheese and Green Beans



## HELLO

### STOVETOP MAC 'N' CHEESE

Cream cheese is the secret ingredient that makes this recipe extra rich and tasty.

**PREP: 5 MIN** | **TOTAL: 20 MIN** | **CALORIES: 680**



Chicken Breasts



Chives



Green Beans



Cream Cheese  
(Contains: Milk)



White Wine  
Vinegar



Thai Chili



Gemelli Pasta  
(Contains: Wheat)



Cheddar Cheese  
(Contains: Milk)



Barbecue Sauce

## START STRONG

Thoroughly wash your hands, cutting board, and knife after handling the chili to avoid getting heat anywhere you don't want it.

## BUST OUT

- Large pot
- Paper towel
- Plastic wrap
- Strainer
- Large pan
- Slotted spoon
- Oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Breasts 12 oz | 24 oz
- Thai Chili 🌶️ 1 | 1
- Chives ¼ oz | ¼ oz
- Gemelli Pasta 4 oz | 8 oz
- Green Beans 6 oz | 12 oz
- Cheddar Cheese ½ Cup | 1 Cup
- Cream Cheese 1 oz | 2 oz
- Barbecue Sauce 2 oz | 4 oz
- White Wine Vinegar 5 tsp | 10 tsp

## HELLO WINE



PAIR WITH  
Ca Roule? Beaujolais, 2016

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



## 1 POUND CHICKEN

**Wash and dry all produce.** Bring a large pot of **salted water** to a boil. Place **chicken** on a cutting board and cover with plastic wrap. Pound with a mallet, rolling pin, or heavy-bottomed pan until ½ inch thick.



## 4 DRAIN GREEN BEANS AND PASTA

Once **green beans** are tender, remove from pot with a slotted spoon and set aside on a paper-towel-lined plate to dry. Season with **salt** and **pepper**. Drain **gemelli**, then return to empty pot off heat.



## 2 COOK CHICKEN AND PREP

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **chicken** all over with **salt** and **pepper**. Add to pan and cook until no longer pink in center, 3-4 minutes per side. Remove pan from heat. Meanwhile, mince **chili**. Finely mince **chives** until you have 1 TBSP.



## 5 MAKE MAC 'N' CHEESE

Add **cheddar cheese**, **1 TBSP water**, **1 TBSP butter**, **cream cheese**, **chives**, and a pinch of **chili** (to taste) to pot with gemelli. Stir until a creamy, thick sauce forms. Season with **salt** and **pepper**.



## 3 COOK PASTA AND GREEN BEANS

Once water is boiling, add **4 oz gemelli** (about ⅓ of the package) to pot and cook, stirring occasionally. After about 5 minutes, add **green beans** to same pot and continue cooking until tender, about 4 minutes longer.



## 6 COAT CHICKEN AND PLATE

Add **barbecue sauce**, **vinegar**, and as much **chili** as you like to pan with **chicken**. Return to stove over low heat and toss until chicken is coated in a sticky sauce. Divide between plates and serve with **mac 'n' cheese** and **green beans** on the side. **TIP:** Tongs are great for tossing and flipping. Get a pair at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)

## FEISTY!

Chili heat and vinegary twang give this dish a hint of Carolina barbecue flavor.

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