



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 side 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

Don't forget to keep your cool when prepping hot peppers: 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
- Vegetable oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------|----------------|
| • Chicken Breasts | 12 oz 24 oz |
| • Chives | ¼ oz ¼ oz |
| • Thai Chili | 1 1 |
| • 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
Septimania Corbières Rouge, 2016

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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, finely mince **chives** until you have 1 TBSP. Mince **chili**, removing ribs and seeds first for less heat.



5 MAKE MAC 'N' CHEESE

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



3 COOK PASTA AND GREEN BEANS

Once water is boiling, add **4 oz gemelli** (about ⅔ 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 more.



6 COAT CHICKEN AND PLATE

Add **barbecue sauce**, **vinegar**, and as much remaining **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.

FEISTY!

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

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