



CHEESY CHICKEN PENNE BAKE

with Marinara and Zucchini



HELLO

PANKO BREADCRUMBS

A crust of buttery breadcrumbs broiled until golden for a toasty, delicious crunch

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 930**

-  Chicken Breast Strips
-  Penne Pasta
(Contains: Wheat)
-  Tuscan Heat Spice
-  Panko Breadcrumbs
(Contains: Wheat)
-  Marinara Sauce
-  Chicken Stock Concentrate
-  Mozzarella Cheese
(Contains: Milk)
-  Zucchini

START STRONG

To check if your penne is *al dente*, aka “to the tooth,” give one a taste! It should have a slightly undercooked bite at the center since it'll finish cooking in the sauce. The pasta will reach tender, chewy perfection by the time you're ready to eat.

BUST OUT

- Large pot
- Kosher salt
- 2 Medium bowls
- Black pepper
- Paper towels
- Large pan
- Strainer
- Olive oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 5 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Zucchini 1 | 2
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Chicken Breast Strips* 10 oz | 20 oz
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Penne Pasta 6 oz | 12 oz
- Marinara Sauce 14 oz | 28 oz
- Chicken Stock Concentrate 1 | 2
- Mozzarella Cheese ½ Cup | 1 Cup

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

WINE CLUB

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1 PREP AND SEASON PANKO

Heat broiler to high or oven to 500 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Place **1 TBSP butter** (2 TBSP for 4) in a medium microwave-safe bowl; microwave in 10-15 second intervals until melted. Stir in **panko**; season with **salt** and **pepper**.



4 COOK ZUCCHINI

Meanwhile, heat another large drizzle of **olive oil** in pan used for chicken over medium-high heat. Add **zucchini** and remaining **Tuscan Heat Spice**; cook, stirring occasionally, until golden brown and tender, 6-8 minutes. Reduce heat to medium low.



2 COOK CHICKEN

Pat **chicken** dry with paper towels. Heat a large drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add chicken; season with **salt**, **pepper**, and half the **Tuscan Heat Spice**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a second medium bowl. Wipe out pan.



5 SIMMER SAUCE

Add **marinara sauce**, **stock concentrate**, and **chicken** to pan. Stir in drained **penne**, ¼ cup **reserved pasta cooking water** (½ cup for 4 servings), and **2 TBSP butter** (3 TBSP for 4). (**TIP:** If needed, stir in more reserved cooking water 1 TBSP at a time until penne is thoroughly coated in sauce.) Season with **salt** (start with ½ tsp, taste, and add more from there) and **pepper**. **TIP:** If your pan isn't ovenproof, transfer mixture to a baking dish.



3 COOK PASTA

Once water is boiling, add **penne** to pot. Cook until *al dente*, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain.



6 FINISH AND SERVE

Sprinkle **pasta mixture** with **mozzarella** and **panko**. Broil or bake until cheese is melted and bubbly and panko is golden, 2-4 minutes. (**TIP:** Watch carefully for any burning.) Serve straight from the pan.

IN A PINCH

Have chili flakes on hand? Sprinkle some over your finished bake for a spicy kick.

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