



CHEESY PROSCIUTTO-WRAPPED CHICKEN over Spaghetti with Tuscan-Spiced Marinara



HELLO PROSCIUTTO

This Italian dry-cured ham is seared to add a layer of crispiness and savory depth to chicken.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 850



Basil



Prosciutto



Spaghetti
(Contains: Wheat)



Marinara Sauce



Chicken Breasts



Mozzarella Cheese
(Contains: Milk)



Tuscan Heat
Spice



Parmesan Cheese
(Contains: Milk)

START STRONG

To add some extra flair to your dish, try prepping your basil *chiffonade*-style (aka cutting into thin ribbons). Here's how: stack the leaves together, roll them up, and then thinly slice crosswise to create wispy slivers.

BUST OUT

- Large pot
- Paper towels
- Large pan
- Strainer
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Basil ½ oz | 1 oz
- Chicken Breasts* 12 oz | 24 oz
- Prosciutto 2 oz | 4 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Spaghetti 6 oz | 12 oz
- Marinara Sauce 14 oz | 28 oz
- Tuscan Heat Spice 1 TBSP | 2 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

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



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce**. Pick **basil leaves** from stems; roughly chop leaves.



4 ROAST CHICKEN & COOK PASTA

Top seared **chicken** with **mozzarella** (it's okay if some falls off). Transfer pan or sheet to top rack and roast until chicken is cooked through, 10-15 minutes. Remove from oven and set chicken aside to rest for a few minutes. Once water is boiling, add **spaghetti** to pot and cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



2 WRAP CHICKEN

Pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Lay two slices of **prosciutto** beside one another on a flat surface. Tightly roll prosciutto around chicken. Repeat with remaining prosciutto and chicken.



5 COOK SAUCE

Heat pan used for chicken over medium-high heat (for 4 servings, heat pot used for pasta); add **marinara**, **Tuscan Heat Spice**, and **¼ cup water** (⅓ cup for 4). Bring to a boil, then reduce to a simmer. Cook until slightly thickened, 3-5 minutes. Season with **salt** and **pepper**.



3 SEAR CHICKEN

Heat a drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add wrapped **chicken** and sear until browned, 2-3 minutes per side (it'll finish cooking in the next step). Turn off heat. **TIP:** If your pan isn't ovenproof, transfer chicken now to a baking sheet.



6 FINISH & SERVE

Stir **spaghetti**, half the **basil**, half the **Parmesan**, and **1 TBSP butter** (2 TBSP for 4 servings) into **sauce**. Season generously with **salt** and **pepper**. Divide between plates and top with **chicken**. (**TIP:** If you like, you can serve chicken on the side instead.) Garnish with remaining basil and Parmesan.

ENCORE

Try making prosciutto-wrapped chicken again to pair with a green salad.

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