



CHICKEN & PENNE POMODORO SKILLET

with Roasted Zucchini



HELLO POMODORO SKILLET

A comforting pasta bake made with a rich marinara and topped with an ooey-goey layer of mozzarella and Parmesan

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 900**



Zucchini



Italian Seasoning



Chili Flakes



Mozzarella Cheese
(Contains: Milk)



Chicken Breasts



Penne Pasta
(Contains: Wheat)



Marinara Sauce



Parmesan Cheese
(Contains: Milk)

START STRONG

When broiling (or baking) your dish in step 6, keep a close eye on the cheese! The high heat will work quickly, so you'll want to remove the skillet immediately if you spot any browning.

BUST OUT

- Medium pot
- Paper towels
- Large pan
- Baking sheet
- Strainer
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Zucchini 1 | 2
- Chicken Breasts* 12 oz | 24 oz
- Italian Seasoning 1 TBSP | 2 TBSP
- Penne Pasta 6 oz | 12 oz
- Chili Flakes 1 tsp | 1 tsp
- Marinara Sauce 14 oz | 28 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Parmesan Cheese ¼ Cup | ½ Cup

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

WINE CLUB

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1 PREP & SEASON CHICKEN

Adjust rack to top position and preheat oven to 425 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; thinly slice into half-moons. Pat **chicken** dry with paper towels and season all over with **salt, pepper,** and half the **Italian Seasoning** (you'll use the rest later).



4 MAKE SAUCE

Heat a drizzle of **olive oil** in pan used for zucchini over medium heat. Add remaining **Italian seasoning** and a small pinch of **chili flakes** if desired; cook until fragrant, 30 seconds. Stir in **marinara** and a big pinch of **salt.** Bring to a simmer.



2 COOK CHICKEN

Heat a drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **chicken** and cook until golden brown but yet not cooked through, 1-2 minutes per side. Transfer to a baking sheet and roast on top rack until cooked through, 12-15 minutes. Set chicken aside and heat broiler to high or oven to 500 degrees.



5 MIX PASTA

Add **penne, zucchini,** and **2 TBSP butter** (3 TBSP for 4) to pan with simmering **sauce;** season with **salt** and **pepper.** Toss to combine. If needed, stir in **reserved pasta cooking water** a splash at a time until everything is thoroughly coated in sauce. **TIP:** If your pan isn't ovenproof, transfer pasta now to a baking dish.



3 COOK ZUCCHINI & PASTA

While chicken cooks, heat a drizzle of **olive oil** in pan used for chicken over medium-high heat. Add **zucchini** and cook until browned and tender, 5-7 minutes. Remove from pan and set aside. Meanwhile, add **penne** to pot of boiling water. Cook until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water,** then drain.



6 BROIL PASTA & SERVE

Top **pasta** with **chicken,** then sprinkle with **mozzarella** and **Parmesan.** (**TIP:** If you like, slice chicken and toss with pasta before topping with cheese.) Broil or bake on top rack until cheese is melted and lightly browned, 2-3 minutes. Sprinkle with **chili flakes** if desired. Divide between plates and serve.

OODLES OF NOODLES

Tube-shaped pastas (like penne) are great in saucy bakes. Next time, try using cavatappi or ziti instead.

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