



HALL OF FAME

# CHICKEN OVER GARLIC PARMESAN SPAGHETTI

with Tuscan Roasted Tomatoes



HELLO

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Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 920



Roma Tomatoes



Tuscan Heat Spice



Chicken Cutlets



Cream Cheese  
(Contains: Milk)



Garlic



Spaghetti  
(Contains: Wheat)



Parmesan Cheese  
(Contains: Milk)



## START STRONG

Salt your pasta cooking water generously—a palmful should do the trick. Remember, this is your only chance to season the spaghetti itself. Doing so will add flavor not only to the pasta, but also to the entire dish.

## BUST OUT

- Large pot
- Paper towels
- Aluminum foil
- Large pan
- Baking sheet
- Kosher salt
- Strainer
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Roma Tomatoes **2** | **4**
- Garlic **2 Cloves** | **4 Cloves**
- Tuscan Heat Spice **1 TBSP** | **2 TBSP**
- Spaghetti **6 oz** | **12 oz**
- Chicken Cutlets\* **10 oz** | **20 oz**
- Cream Cheese **4 TBSP** | **8 TBSP**
- Parmesan Cheese **¼ Cup** | **½ Cup**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 PREP

Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Cut each **tomato** into 6 wedges. Place **whole garlic cloves** on a small piece of foil. Drizzle with **olive oil** and season with **salt and pepper**; cinch foil into a packet.



## 4 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels. Season with **1 tsp Tuscan Heat Spice** (2 tsp for 4 servings), **salt**, and **pepper**. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; cover to keep warm. (**TIP:** If your pan doesn't have a lid, loosely cover with aluminum foil.)



## 2 ROAST VEGGIES

Line a baking sheet with foil and lightly **oil**. Place **tomatoes** skin sides down on prepared sheet. Drizzle with **olive oil** and season with **salt, pepper**, and **1 tsp Tuscan Heat Spice** (2 tsp for 4 servings; you'll use more later). Place **garlic foil packet** on same sheet. Roast on middle rack until tomatoes have wilted slightly and garlic is soft, 20-25 minutes.



## 5 MAKE SAUCE

Once **garlic** is done roasting, open foil and mash with a fork. Melt **1 TBSP butter** in pot used for spaghetti over medium heat. Add **mashed garlic** and remaining **Tuscan Heat Spice**. Stir in **cream cheese**, **2 TBSP butter** (3 TBSP for 4 servings), **¾ cup reserved pasta cooking water** (1 cup for 4), and half the **Parmesan**. Turn off heat; season with **salt and pepper**.



## 3 COOK PASTA

Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes. Reserve **¾ cup pasta cooking water** (1½ cups for 4 servings), then drain.



## 6 FINISH AND SERVE

Add **spaghetti** to pot with **sauce**; toss to thoroughly combine. (**TIP:** If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.) Season with **salt and pepper**. Slice **chicken** crosswise. Divide pasta between bowls. Top with chicken and **roasted tomatoes**. Sprinkle with remaining **Parmesan**.

## SPAGHETT ABOUT IT!

Try making this sauce again with any long noodle—we especially love it with linguine.

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