



# CREAMY CHICKEN PASTA CASSEROLE

with Broccoli, Garden Ranch Spice, and Three Cheeses



**HELLO**  
**PASTA CASSEROLE**  
 Finishing pasta under the broiler gives it a layer of crispy, crunchy goodness.

**PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 890**

-   
Cavatappi Pasta  
(Contains: Wheat)
-   
Broccoli Florets
-   
Garden Ranch Spice
-   
Cheddar Cheese  
(Contains: Milk)
-   
Cream Cheese  
(Contains: Milk)
-   
Chicken Breasts
-   
Flour  
(Contains: Wheat)
-   
Mozzarella Cheese  
(Contains: Milk)
-   
Milk  
(Contains: Milk)
-   
Panko Breadcrumbs  
(Contains: Wheat)

## START STRONG

While you're waiting for the water to boil, speed things up by getting started on the prep: get out your cooking tools, dry and season the chicken, and set aside the broccoli in a bowl for microwaving.

## BUST OUT

- Large pot
- Strainer
- Paper towel
- Large pan
- Olive oil (2 TBSP)
- Butter (3 TBSP)  
(Contains: Milk)
- Medium bowl
- Plastic wrap
- Small bowl

## INGREDIENTS

Ingredient 4-person

- Cavatappi Pasta 12 oz
- Chicken Breasts 24 oz
- Broccoli Florets 8 oz
- Flour 2 TBSP
- Garden Ranch Spice 1 TBSP
- Milk 13.5 oz
- Cream Cheese 1 oz
- Cheddar Cheese ½ Cup
- Mozzarella Cheese 1 Cup
- Panko Breadcrumbs ¼ Cup

## HELLO WINE



### PAIR WITH

Aperçu Pays d'Oc Chardonnay, 2016

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## 1 PREHEAT AND PREP

Bring a large pot of **salted water** to a boil. Adjust broiler rack so that it is in position closest to flame and heat broiler to high. Once water is boiling, add **cavatappi** to pot. Cook, stirring occasionally, until just al dente, about 8 minutes. Drain.



## 4 START SAUCE

Melt **2 TBSP butter** in pan used for chicken over medium-high heat. Add **flour** and **ranch spice**. Stir constantly until pasty and fragrant, 30 seconds to 1 minute. Slowly whisk in **milk**, scraping up any browned bits on bottom. Bring to a simmer, then reduce heat to medium. Let bubble until sauce thickens slightly, about 3 minutes. Remove pan from heat.



## 2 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towel. Season with plenty of **salt** and **pepper**. Heat **2 TBSP olive oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add chicken and cook until browned and no longer pink in center, 5-6 minutes per side. Remove from pan and set aside.



## 5 STIR PASTA

Add **cream cheese**, **cheddar**, and **½ cup mozzarella** (1 pack) to pan and whisk until smooth. Season with **salt** and **pepper**. Thinly slice **chicken**. Drain **broccoli**. Stir chicken, broccoli, and **cavatappi** into pan. Season with salt and pepper. (**TIP:** If your pan isn't ovenproof, transfer mixture to a baking dish at this point.) Place **1 TBSP butter** in a small, microwave-safe bowl. Microwave on high until melted, about 45 seconds.



## 3 STEAM BROCCOLI

**Wash and dry all produce.** Place **broccoli** and **1 TBSP water** in a medium, microwave-safe bowl. Cover with plastic wrap and poke a few holes in wrap. Microwave on high until tender, about 3 minutes.



## 6 PLATE AND SERVE

Add **¼ cup panko** (we sent more) and remaining **mozzarella** to bowl with **butter** and stir to combine. Season with **salt** and **pepper**. Scatter over **pasta** in pan or dish. Place pan under broiler and broil until cheese melts and panko is golden brown, about 3 minutes. Divide pasta between plates and serve.

## FRESH TALK

Who at the table can tell the funniest joke?

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