



# CREAMY PARMESAN CHICKEN SPAGHETTI

with Roasted Tomato & Basil

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Lemon



1 | 2  
Tomato



1 TBSP | 1 TBSP  
Tuscan Heat  
Spice



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



10 oz | 20 oz  
Chicken Breast  
Strips



2 TBSP | 6 TBSP  
Cream Cheese  
Contains: Milk



2 Cloves | 4 Cloves  
Garlic



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

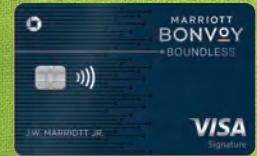


½ oz | ½ oz  
Basil

## HELLO

### TASTECATIONS

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PREP: 5 MIN | COOK: 30 MIN | CALORIES: 720



## PASS THE SALT

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the noodles with enough seasoning (aka flavor) to complement the sauce.

## BUST OUT

- Large pot
- Zester
- Baking sheet
- Aluminum foil
- Strainer
- Paper towels
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Zest and quarter **lemon**. Cut **tomato** into ½-inch-thick wedges. Peel and finely chop **garlic**.



### 2 ROAST TOMATO

- Line a baking sheet with foil. Arrange **tomato wedges** on prepared sheet, skin sides down. Drizzle with **olive oil** and season with **1 tsp Tuscan Heat Spice** (you'll use the rest later), **salt**, and **pepper**.
- Roast on top rack until tomato wedges are softened and beginning to release their juices, 20-25 minutes.



### 3 COOK PASTA

- Once tomato wedges have roasted 10 minutes, add **spaghetti** to pot of boiling water. Cook until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.
- Set spaghetti aside in strainer; keep empty pot handy for step 5.



### 4 COOK CHICKEN

- While pasta cooks, pat **chicken\*** dry with paper towels; season all over with remaining **Tuscan Heat Spice**, **salt**, and **pepper**.
- Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat.



### 5 TOSS PASTA

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pot used for spaghetti over medium-low heat; add **garlic** and cook until fragrant, 30 seconds. Whisk in **lemon zest**, **cream cheese**, and **½ cup reserved pasta cooking water (¾ cup for 4)** until smooth.
- Stir in **spaghetti**, half the **Parmesan** (save the rest for serving), and juice from half the **lemon (whole lemon for 4)**. **(TIP: If needed, add more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.)** Stir in **chicken** and season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Pick **basil leaves** from stems; roughly chop or tear leaves.
- Divide **pasta** between bowls and top with **tomato wedges**. Garnish with basil leaves and remaining **Parmesan** and serve.

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