



Hunters Chicken Pasta

with Fresh Tagliatelle

EXTRA RAPID 10 Minutes

N° 12



Cheddar Cheese



BBQ Sauce



Pasta Sauce with
Porcini Mushroom



Baby Spinach



Pulled Chicken



Fresh Tagliatelle

Before you start

Our fruit and veggies need a little wash before you use them!

Basic cooking tools, you will need:

Two Saucepans, Coarse Grater, Measuring Jug and Colander.

Ingredients

	2P	3P	4P
Cheddar Cheese 7) **	1 block	2 blocks	2 blocks
BBQ Sauce 13)	1 sachet	2 sachets	2 sachets
Pasta Sauce with Porcini Mushroom 7)			
Water for the Sauce*	50ml	75ml	100ml
Baby Spinach**	1 small bag	1 small bag	1 large bag
Pulled Chicken**	240g	360g	480g
Fresh Tagliatelle 8) 13) **	200g	300g	400g

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	429g	100g
Energy (kJ/kcal)	2107 /504	492 /118
Fat (g)	14	3
Sat. Fat (g)	6	1
Carbohydrate (g)	45	10
Sugars (g)	10	2
Protein (g)	47	11
Salt (g)	2.84	0.66

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **8)** Egg **13)** Gluten

Wash your hands before and after handling ingredients.

Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK



1. Prep

- Bring a large saucepan of **water** to boil with ½ tsp of **salt**.
- Grate the **cheddar**.
- Heat a splash of **oil** in a large saucepan on a medium high heat.

2. Cook

- Add the **BBQ sauce, pasta sauce, water** for the sauce (see ingredients for amount), **spinach** and **pre-pulled chicken** to the saucepan.
- Stir together and bring to a boil.
- Simmer until the **sauce** has reduced and the **chicken** is piping hot, 3-4 mins.
- Meanwhile, when the **water** is boiling add your **pasta** and cook until tender, 4 mins.

3. Time to Serve

- Drain the **pasta** into a colander and add to the pan with your **sauce**.
- Taste and season with **salt** and **pepper** if you feel it needs it. **TIP:** Add a splash more water if it's lost some moisture.
- Divide the **pasta** between your bowls.
- Sprinkle over the **cheese**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.