



CHICKEN PENNE LIMONE

with Zucchini, Toasted Garlic & Basil

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 | 2
Zucchini



1 | 2
Lemon



½ oz | 1 oz
Basil



6 oz | 12 oz
Penne Pasta
Contains: Wheat



10 oz | 20 oz
Chicken Breast
Strips



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

LIMONE

A delightfully creamy, tangy pasta sauce made with lemon zest and juice, Parmesan, and butter



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 870



WORTH YOUR 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 penne with enough seasoning (aka flavor) to complement the sauce.

BUST OUT

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

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



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Peel and thinly slice **garlic**. Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick pieces. Zest and quarter **lemon**. Pick **basil leaves** from stems; roughly chop leaves.



4 COOK CHICKEN

- While zucchini cooks, pat **chicken*** dry with paper towels; season with **salt** and **pepper**.
- Once zucchini is done, heat a drizzle of **olive oil** in same pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Reduce heat to medium.



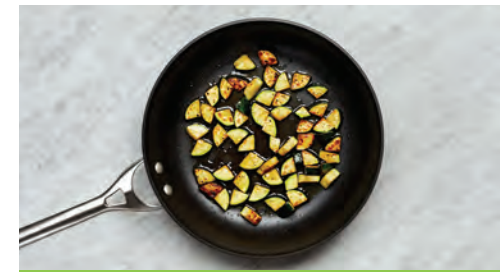
2 TOAST GARLIC

- Heat a drizzle of **olive oil** in a large, preferably nonstick, pan over medium heat. Add **garlic** and cook, stirring occasionally, until golden and fragrant, 1 minute.
- Turn off heat; using a slotted spoon, transfer garlic to a paper-towel-lined plate. Wipe out pan.
- **TIP: Keep a close eye on the garlic to avoid burning. Remove from heat as soon as it turns a pale golden color.**



5 MAKE SAUCE

- Cut top off carton of **cream sauce** to open fully; pour contents into pan with **chicken**. Using a spoon or spatula, scrape any remaining sauce from carton into pan.
- Stir in ¼ cup **reserved pasta cooking water** and juice from half the **lemon**; cook, stirring occasionally, until **sauce** has thickened, 2-3 minutes.
- **4 SERVINGS: Use ½ cup reserved pasta cooking water and juice from 1 lemon.**
- **TIP: If sauce seems too thick, add another splash or two of pasta cooking water.**



3 COOK PASTA & ZUCCHINI

- Once water is boiling, add **penne** to pot. Cook until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain and set aside.
- While pasta cooks, heat a drizzle of **olive oil** in pan used for garlic over medium-high heat. Add **zucchini** and cook, stirring, until tender and lightly golden, 5-6 minutes. Season with **salt** and **pepper**. Transfer to a plate.



6 FINISH & SERVE

- Add **penne, zucchini, toasted garlic**, half the **Parmesan**, half the **chopped basil**, **2 TBSP butter**, and half the **lemon zest** (use all the zest if desired). Toss to combine. Season with **salt** and **pepper**.
- Divide **pasta** between bowls. Top with remaining Parmesan and chopped basil. Serve with remaining **lemon wedges** on the side.
- **4 SERVINGS: Use 3 TBSP butter.**
- **TIP: If needed, stir in more pasta cooking water a splash at a time until everything is coated in a creamy sauce.**

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