



TOP TOMATO SPAGHETTI WITH CHICKEN

with Toasted Almonds, Parmesan & Parsley

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Yellow Onion



1 | 2
Tomato



1 | 2
Lemon



¼ oz | ½ oz
Parsley



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



6 oz | 12 oz
Spaghetti
Contains: Wheat



10 oz | 20 oz
Chicken Breast
Strips



1.5 oz | 3 oz
Tomato Paste



1 | 2
Chicken Stock
Concentrate



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



3 TBSP | 6 TBSP
Parmesan
Contains: Milk



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HELLO

SOY SAUCE

Its salty, sweet, umami profile can build depth of flavor in any recipe.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 760



SEA-SONING

When salting your pasta cooking water, don't be shy—add a few big pinches until it tastes almost as salty as the sea!

BUST OUT

- Large pot
- Zester
- Large pan
- Strainer
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (4 tsp | 7 tsp)
- Sugar (¼ tsp | ½ tsp)

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1 PREP & TOAST ALMONDS

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion** (whole onion for 4 servings). Dice **tomato**. Pick **parsley leaves** from stems; roughly chop leaves. Zest and quarter **lemon**.
- Heat a large dry pan over medium-high heat. Add **almonds** and cook, stirring frequently, until fragrant and lightly browned, 2-4 minutes. Transfer to a plate.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **2 cups pasta cooking water** (2½ cups for 4 servings), then drain.



3 COOK CHICKEN

- While pasta cooks, pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in pan used for almonds over medium-high heat. Add chicken in an even layer and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



4 COOK SAUCE

- Once pasta is drained, heat a **drizzle of olive oil** in pan used for chicken over medium heat. Add **sliced onion** and a **pinch of salt and pepper**; cook, stirring occasionally, until softened and lightly browned, 4-7 minutes. **TIP: Add small splashes of reserved pasta cooking water if onion is beginning to brown too quickly.**
- Stir in **tomato paste** and cook, stirring frequently, until darkened and fragrant, 30-60 seconds.
- Stir in **diced tomato, stock concentrate, garlic powder, half the soy sauce** (all for 4 servings), **1 cup reserved pasta cooking water** (1½ cups for 4), and **¼ tsp sugar** (½ tsp for 4). Cook, stirring occasionally, until sauce has thickened, 3-5 minutes. Remove from heat.



5 FINISH PASTA

- To pan with **sauce**, add drained **pasta, chicken, half the parsley, half the almonds, half the Parmesan, 1 TBSP olive oil** (2 TBSP for 4 servings), a **squeeze of lemon juice**, and **lemon zest** to taste. Toss to combine. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is thoroughly coated in sauce.**
- Taste and season with more lemon juice, **salt**, and **pepper** if desired.



6 SERVE

- Divide **pasta** between bowls. Garnish with **remaining Parmesan, remaining almonds, and remaining parsley**. Serve with any **remaining lemon wedges** on the side.

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