



# TUSCAN CHICKEN LINGUINE

with Roasted Tomato, Basil, and a Creamy Parmesan Sauce



## HELLO

### TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a pinch of peppery hot pizzazz.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 810



Lemon



Tuscan Heat Spice



Chicken Stir-Fry



Garlic Herb Butter  
(Contains: Milk)



Basil



Roma Tomato



Linguine Pasta  
(Contains: Wheat)



Cream Cheese  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)

## START STRONG

Salt your pasta cooking water generously—it should taste very well seasoned but not overwhelmingly strong. This will give the penne just enough flavor to complement the sauce.

## BUST OUT

- Large pot
- Aluminum foil
- Zester
- Strainer
- Small bowl
- Paper towel
- Baking sheet
- Large pan
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Lemon 1 | 1
- Roma Tomato 1 | 3
- Tuscan Heat Spice  1 TBSP | 1 TBSP
- Linguine Pasta 6 oz | 12 oz
- Chicken Stir-Fry 10 oz | 20 oz
- Cream Cheese 2 TBSP | 6 TBSP
- Garlic Herb Butter 2 TBSP | 2 TBSP
- Parmesan Cheese ¼ Cup | ¾ Cup
- Basil ½ oz | ½ oz

## WINE CLUB

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Bring a large pot of **salted water** to a boil. Adjust rack to upper position and preheat oven to 400 degrees. Zest ½ tsp zest from **lemon**, then cut into quarters. Squeeze 1 TBSP juice into a small bowl (save any remaining lemon for another use). Cut **tomato** into ½-inch-thick wedges.



## 4 COOK CHICKEN

Pat **chicken** dry with a paper towel and season with **salt, pepper**, and enough of remaining **Tuscan heat spice** to coat (you may have some left over). Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook, tossing occasionally, until browned and cooked through, 3-4 minutes. Remove from heat.



## 2 ROAST TOMATO

Line a baking sheet with aluminum foil, then arrange **tomato wedges** on it skin-side down. Sprinkle with a drizzle of **olive oil**. Season with **salt, pepper**, and **1 tsp Tuscan heat spice** (save the rest for step 4). Roast in oven until wilted and beginning to release their juices, about 25 minutes.



## 5 TOSS PASTA

Add **1 TBSP plain butter** to pot used for pasta and place over medium-low heat. Add **lemon zest, cream cheese**, and **½ cup pasta cooking water** and whisk until smooth. Stir in **linguine, garlic herb butter**, reserved **lemon juice**, and half the **Parmesan**. (**TIP:** If pasta seems dry, add more cooking water, a little at a time, until coated in a loose sauce.) Toss in **chicken**, then season with **salt and pepper**.



## 3 BOIL PASTA

Around the same time that tomatoes have roasted 10 minutes, add **linguine** to pot of boiling water. Cook until al dente, 10-12 minutes. Reserve **½ cup pasta cooking water**, then drain. Set linguine aside in strainer; keep pot handy for use in step 5.



## 6 FINISH AND SERVE

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

## VICTORY!

Pasta night for the win

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