



# TUSCAN CHICKEN SPAGHETTI

with Roasted Tomatoes, 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: 830**



Lemon



Tuscan Heat Spice



Chicken Breast Strips



Garlic Herb Butter  
(Contains: Milk)



Basil



Roma Tomatoes



Spaghetti  
(Contains: Wheat)



Cream Cheese  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)

## START STRONG

Make pasta night a family affair: kids can help with squeezing the lemon, seasoning the tomatoes, and plating the spaghetti, tomatoes, and cheese.

## BUST OUT

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

## INGREDIENTS

Ingredient 4-person

- Lemon 1
- Roma Tomatoes 4
- Tuscan Heat Spice  1 TBSP
- Spaghetti 12 oz
- Chicken Breast Strips\* 20 oz
- Cream Cheese 6 TBSP
- Garlic Herb Butter 2 TBSP
- Parmesan Cheese  $\frac{3}{4}$  Cup
- Basil  $\frac{1}{2}$  oz

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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# HelloFRESH



## 1 PREP

Bring a large pot of **salted water** to a boil. Adjust rack to top position and preheat oven to 400 degrees. **Wash and dry all produce.** Zest  $\frac{1}{2}$  tsp zest from **lemon**, then quarter. Squeeze 1 TBSP juice into a small bowl (save any remaining lemon for another use). Cut **tomatoes** into  $\frac{1}{2}$ -inch-thick wedges.



## 4 COOK CHICKEN

Pat **chicken** dry with paper towels and season with **salt, pepper**, and remaining **Tuscan Heat Spice**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 3-4 minutes. Remove from heat.



## 2 ROAST TOMATOES

Line a baking sheet with aluminum foil, then arrange **tomato wedges** on it skin sides down. Drizzle with **olive oil**; season with **salt, pepper**, and **1 tsp Tuscan Heat Spice** (save the rest for step 4). Roast on top rack until wilted and beginning to release their juices, about 25 minutes.



## 5 TOSS PASTA

Add **2 TBSP plain butter** to pot used for pasta and place over medium-low heat. Add **lemon zest, cream cheese**, and  $\frac{3}{4}$  **cup pasta cooking water** and whisk until smooth. Stir in **spaghetti, 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

Once tomatoes have roasted 10 minutes, add **spaghetti** to pot of boiling water. Cook until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain. Set spaghetti 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 **tomatoes**. Garnish with basil and remaining **Parmesan**.

## FRESH TALK

What is your favorite thing to do together as a family?

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