



CREAMY CHICKEN PASTA

with Broccoli in a Lemon Basil Sauce



HELLO

LEMON BASIL SAUCE

Stick-to-your-spoon goodness with plenty of citrus and herb pizzazz.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 730



Cream Cheese
(Contains: Milk)



Garlic



Basil



Chicken Breasts



Gemelli Pasta
(Contains: Wheat)



Broccoli Florets



Lemon



Chicken Stock Concentrates



Parmesan Cheese
(Contains: Milk)



Peas

START STRONG

Make sure to stir the gemelli often as it simmers so that it doesn't stick to the pot.

BUST OUT

- Zester
- Small bowl
- Paper towel
- Large pot
- Large bowl
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- | | |
|------------------------------|---------------------|
| • Cream Cheese | 2 oz 4 oz |
| • Broccoli Florets | 4 oz 8 oz |
| • Garlic | 2 Cloves 2 Cloves |
| • Lemon | 1 1 |
| • Basil | ½ oz ½ oz |
| • Chicken Breasts | 12 oz 24 oz |
| • Chicken Stock Concentrates | 2 4 |
| • Gemelli Pasta | 6 oz 12 oz |
| • Peas | 2 oz 4 oz |
| • Parmesan Cheese | ¼ Cup ½ Cup |

HELLO WINE



PAIR WITH
Trilus California
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Take out **cream cheese** from refrigerator and set aside. Cut half the **broccoli** into small pieces (use the rest as you like). Mince or grate **garlic**. Zest **lemon** until you have 1 tsp zest, then cut into halves. Squeeze juice into a small bowl. Pick **basil leaves** from stems; discard stems. Roughly chop leaves.



4 COOK CHICKEN AND VEGGIES

Stir **chicken** and juices from bowl into pot with **pasta**, along with **broccoli** and half the **peas** (use the rest as you like). Cook until chicken is no longer pink in center, broccoli is just tender, and gemelli is al dente, 4-5 minutes.



2 BROWN CHICKEN

Pat **chicken** dry with a paper towel, then cut into 1½-inch pieces. Heat a drizzle of **olive oil** in a large pot over medium-high heat. Season chicken all over with **salt** and **pepper**. Add to pot along with **garlic**. Cook, tossing occasionally, until browned all over, 3-5 minutes. Remove from heat and transfer **chicken** to a large bowl.



5 FINISH PASTA

Stir **cream cheese**, **lemon zest**, half the **Parmesan**, and half the **basil** into pot. Keep stirring until cheeses melt and a creamy sauce has formed. Season with **salt** and **pepper**.



3 COOK PASTA

Add **lemon juice** to empty pot, scraping up any brown bits from bottom. Pour over **chicken** in bowl and set aside. Add **stock concentrates**, **3 cups water**, and **gemelli** to pot and give it a stir. Bring to a boil over high heat, then lower heat to medium and reduce to a simmer. Cook, stirring frequently, for 8 minutes.



6 PLATE AND SERVE

Divide **pasta mixture** between plates. Sprinkle with remaining **basil** and **Parmesan** and serve.

WINNER!

Even broccoli is easy to love when it's got a good, creamy sauce.

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