



PROSCIUTTO AND MOZZARELLA-TOPPED CHICKEN

with Broccoli and Fusilli Pasta Marinara



HELLO

PROSCIUTTO-TOPPED CHICKEN

A layer each of chicken, herbs, cheese, and Italian-style ham gives you incredible flavor in every bite.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 960



START STRONG

Make it a feast! You can serve this meal family-style with the chicken, pasta, and broccoli each on their own serving platters. When you bring everything to the table, there will be plenty of oohs and aahs.

BUST OUT

- Large pot
- Strainer
- Paper towel
- Baking sheet
- Large pan
- Olive oil (4 tsp)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Rosemary ¼ oz
- Parsley ¼ oz
- Garlic 2 Cloves
- Fresh Mozzarella 4 oz
- Chicken Breasts 24 oz
- Broccoli Florets 16 oz
- Prosciutto 2 oz
- Fusilli Pasta 12 oz
- Marinara Sauce 14 oz
- Cream Cheese 4 TBSP
- Parmesan Cheese ½ Cup
- Chili Flakes 1 tsp
- Chicken Stock Concentrates 2

WINE CLUB

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1 PREHEAT AND PREP
Wash and dry all produce. Adjust rack to top position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. Pick and roughly chop **rosemary leaves** until you have 1 tsp (use the rest as you like). Pick **parsley leaves** from stems; discard stems. Roughly chop leaves. Mince or grate **garlic**. Cut **mozzarella** into four slices.



4 ROAST CHICKEN AND COOK PASTA
Remove **broccoli** from oven and push florets toward one side of sheet. Transfer **topped chicken** to other side. Roast in oven until mozzarella melts and prosciutto is slightly crisp, 7-8 minutes. Once water boils, add **fusilli** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Scoop out **¾ cup cooking water**, then drain. Add **marinara** to same pot and place over medium heat.

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2 SEASON CHICKEN AND ROAST BROCCOLI
Pat **chicken** dry with a paper towel and season all over with **salt** and **pepper**; set aside. Place **broccoli** on a baking sheet and toss with half the **garlic** and a large drizzle of **olive oil**. Season with salt and pepper. Roast in oven until tender with crisp edges, 12-15 minutes total (we'll add more to the sheet before it's done).



5 STIR AND MAKE SAUCE
Add **cream cheese** to pot with **marinara**. Stir until smooth. Gently stir in **fusilli**, **½ cup cooking water**, half the **Parmesan**, **1 TBSP butter**, and a pinch of **chili flakes** (if desired). Stir in more cooking water if very thick. Set aside. Add **stock concentrates** and **½ cup plain water** to pan used for chicken over medium-high heat. Bring to a simmer and let reduce slightly, 1-2 minutes. Stir in 1 TBSP butter. Remove from heat.



3 SEAR CHICKEN
Heat a large drizzle of **olive oil** in a large, preferably nonstick pan over medium-high heat. Add **chicken** and cook without disturbing until browned on bottom, 4-5 minutes. Flip and sprinkle with **rosemary** and remaining **garlic**. Lay a **mozzarella slice** on each piece of chicken, followed by a slice of **prosciutto** each.



6 FINISH AND SERVE
Stir half the **parsley** into **sauce** in pan. Season with **pepper**. Divide **chicken** and **broccoli** between plates and drizzle pan sauce over chicken. Add **pasta** to the side and sprinkle with remaining **Parmesan** and parsley. Sprinkle with additional **chili flakes** for extra heat (skip this for the kids).

FRESH TALK

What is your favorite way to have fun?

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