



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



1 | 1
Shallot



1 Clove | 2 Cloves
Garlic



10 oz | 20 oz
Chicken Breast
Strips



1 TBSP | 2 TBSP
Italian Seasoning



6 oz | 12 oz
Spaghetti
Contains: Wheat



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

CHE BUONO CHICKEN SPAGHETTI

with Grape Tomatoes & Italian Herbs



HELLO

CHE BUONO

Italian for "delicious" or "so good"—we couldn't describe this pasta dish without it!

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 870



HELLO FRESH

GET IT DOWN PAT

Why do we always ask you to pat your meat dry with paper towels?

Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the chicken hits the hot pan for deliciously caramelized edges.

BUST OUT

- Large pot
- Paper towels
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)

Contains Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **tomatoes** lengthwise. Halve, peel, and mince **half the shallot** (whole shallot for 4 servings). Peel and mince or grate **garlic**.



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels; season all over with **half the Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**.
- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring, until browned and cooked through, 4-6 minutes.
- Turn off heat; transfer chicken to a plate. Wipe out pan.



3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes (you'll start the tomatoes after 5 minutes).
- Reserve **1 cup pasta cooking water**, then drain.



4 COOK TOMATOES

- Once spaghetti has cooked 5 minutes, melt **2 TBSP butter** (4 TBSP for 4 servings) in pan used for chicken over medium-high heat. Add **tomatoes, minced shallot, and garlic**; cook until shallot and garlic are softened and fragrant, 1-2 minutes. **TIP: If mixture begins to brown too quickly, reduce heat to medium.**



5 MAKE SAUCE

- Reduce heat under pan with **tomato mixture** to medium. Stir in **cream sauce base, cream cheese, and remaining Italian Seasoning**. Bring to a simmer; cook until melted and combined. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Add **chicken** and drained **spaghetti** to pan with **sauce**; toss until coated and creamy, adding **splashes of reserved pasta cooking water** as needed. Stir in **half the Parmesan** and season with **salt** and **pepper**.
- Divide **chicken spaghetti** between bowls. Sprinkle with remaining Parmesan and serve.