

# **INGREDIENTS**

2 PERSON 4 PERSON



4 oz Boz **Grape Tomatoes** 



1.11 Shallot



1 Clove | 2 Cloves



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



14 Cup | 14 Cup Parmesan Cheese Contains Milk

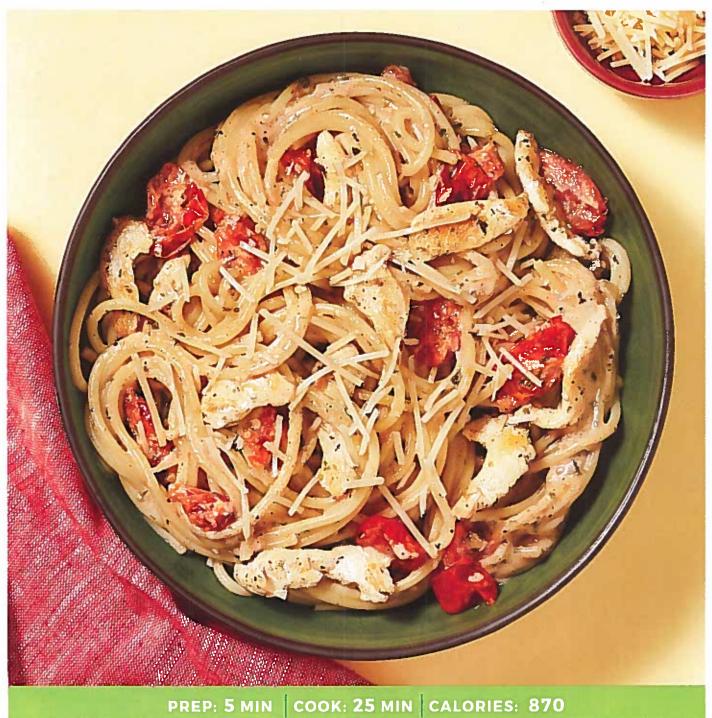
# HELLO

# **CHE BUONO**

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

# **CHE BUONO CHICKEN SPAGHETTI**

with Grape Tomatoes & Italian Herbs



PREP: 5 MIN



#### **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)

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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.