



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Roma Tomato



1 | 1
Green Herb Blend



1 Clove | 2 Cloves
Garlic



10 oz | 20 oz
Chicken Cutlets**



1 TBSP | 1 TBSP
Italian Seasoning



½ Cup | 1 Cup
Mozzarella
Cheese
Contains: Milk



6 oz | 12 oz
Spaghetti
Contains: Wheat



5 tsp | 5 tsp
Balsamic Vinegar

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

GREEN HERB BLEND

A fragrant mixture of chives and parsley adds a pop of freshness to tangy balsamic tomato.

BALSAMIC TOMATO & HERB CHICKEN

over Buttery Garlic Spaghetti



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 850



HELLO FRESH

SPOONFUL OF SUGAR

In step 4, you'll be adding a bit of sugar to your tomato mixture. Rather than turning the balsamic tomato into a dessert course, the sugar helps balance out the acidity of the tomato and vinegar for a delicious depth of flavor.

BUST OUT

- Large pot
- Paper towels
- Medium pan
- Baking sheet
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp | 2 tsp**)
- Sugar (**¼ tsp | ½ tsp**)
- Butter (**4 TBSP | 7 TBSP**)
Contains: Milk

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*Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Finely dice **tomato**. Thinly slice **chives**. Pick **parsley leaves** from stems; finely chop leaves. Peel and mince **garlic**.



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels. Season with **1 tsp Italian Seasoning (2 tsp for 4 servings)**, **salt**, and **pepper**. **(You'll use the remaining Italian Seasoning later.)**
- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add chicken and cook until browned, 2-3 minutes per side.
- Transfer chicken to a baking sheet. Top with **half the mozzarella** (**save the rest for serving**).
- Roast on top rack until chicken is cooked through and cheese melts, 9-11 minutes.



4 MAKE BALSAMIC TOMATO

- While pasta cooks, heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **tomato** and **remaining Italian Seasoning**. Cook, stirring, until slightly softened, 1-2 minutes.
- Stir in **vinegar** and **¼ tsp sugar (½ tsp for 4 servings)**. Simmer until mixture is slightly thickened, 1 minute.
- Remove pan from heat and stir in **1 TBSP butter (2 TBSP for 4)** until melted. Stir in **chives** and **chopped parsley**; season with **salt** and **pepper**. Turn off heat.



3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain. Keep empty pot handy for step 5.



5 TOSS PASTA

- Melt **2 TBSP butter (4 TBSP for 4 servings)** in pot used for pasta over low heat. Stir in **garlic**; cook until fragrant, 30 seconds.
- Add drained **spaghetti**, **2 TBSP reserved pasta cooking water (4 TBSP for 4)**, and **1 TBSP butter**. Toss to thoroughly combine.
- Season generously with **salt** and **pepper**.



6 FINISH & SERVE

- Slice **chicken** crosswise if desired.
- Divide **spaghetti** between bowls and top with chicken. Spoon **balsamic tomato** over chicken. Sprinkle with **remaining mozzarella** and serve.