



Creamy Garlic Chicken Pasta

with Baby Spinach

25 Minutes

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↻ Swap



Chicken Thighs *
280 g | 560 g



Chicken Breasts *
2 | 4



Penne
170 g | 340 g



Cream
56 ml | 113 ml



Garlic, cloves
2 | 4



Chicken Broth Concentrate
1 | 2



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Parmesan Cheese, shredded
¼ cup | ½ cup



Thyme
7 g | 7 g



Baby Spinach
56 g | 113 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, oil, unsalted butter, pepper

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, small bowl, strainer

1



Prep

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Peel, then mince or grate **garlic**.
- Strip **thyme leaves** from stems, then finely chop.
- Roughly chop **spinach**.

2



Cook penne

- Add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **1 cup** (2 cups) **pasta water**, then drain and return **penne** to the same pot, off heat.

3



Prep chicken

🔄 Swap | **Chicken Thighs**

- Meanwhile, pat **chicken** dry with paper towels, then cut into 1-inch pieces.
- Season all over with **salt** and **pepper**.

4



Cook chicken

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**.
- Cook, flipping occasionally, until golden-brown and cooked through, 8-10 min.**
- Meanwhile, combine **cream**, $\frac{2}{3}$ **cup** (1 $\frac{1}{3}$ cups) **reserved pasta water** and **broth concentrate** in a small bowl.

5



Make sauce

- Add **garlic**, **thyme**, **Cream Sauce Spice Blend** and **2 tbsp** (4 tbsp) **butter** to the same pan.
- Cook, stirring often, until fragrant, 1-2 min.
- Stir in **cream-broth mixture**. Bring to a boil over medium-high.
- Once boiling, reduce heat to medium-low.
- Cook, stirring occasionally, until **sauce** thickens, 1-2 min.

6



Finish and serve

- Add **chicken and sauce**, **spinach** and **half the Parmesan** to the pot with **penne**.
- Toss until **spinach** wilts and **penne** is coated. (**TIP:** For a lighter sauce consistency, add additional reserved pasta water, 1-2 tbsp at a time, if desired.)
- Divide **pasta** between plates. Sprinkle **remaining Parmesan** over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Prep chicken

🔄 Swap | **Chicken Thighs**

If you've opted to get **chicken thighs**, cook them in the same way the recipe instructs you to cook the **chicken breasts**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.