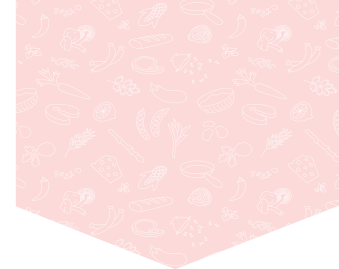




# Chicken Cacciatore

with Mushrooms and Fusilli

**FAMILY** 35 Minutes



Chicken Thighs



White Mushrooms



Sweet Bell Pepper



Onion



Garlic



Parmesan Cheese



Italian Seasoning



Diced Tomatoes



Fusilli



All-Purpose Flour



Chicken Broth Concentrate



Parsley

**HELLO CACCIATORE**  
*Italian for "hunter's stew!"*

# Start Strong

Before starting, wash and dry all produce.

## Bust Out

Measuring Cups, Measuring Spoons, Strainer, Paper Towels, Garlic Press, Large Non-Stick Pan, Large Pot, Zip-Top Bag

## Ingredients

	4 Person
Chicken Thighs	620 g
White Mushrooms	227 g
Sweet Bell Pepper	160 g
Onion	113 g
Garlic	12 g
Parmesan Cheese	¼ cup
Italian Seasoning	2 tbsp
Diced Tomatoes	1 can
Fusilli	340 g
All-Purpose Flour	2 tbsp
Chicken Broth Concentrate	1
Parsley	7 g
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Minimum weight of chicken thighs

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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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### 1. COOK FUSILLI

Add **10 cups water** and **2 tsp salt** to a large pot. Cover and bring to a boil over high heat. Add **fusilli** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water**, then drain. Return **fusilli** to the same pot.



### 4. COOK SAUCE

Add **1 tbsp oil** to the same pan, then the **onions, peppers** and **mushrooms**. Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min. Add the **garlic, broth concentrate, diced tomatoes, remaining Italian seasoning** and **reserved pasta water**. Cook, stirring occasionally, until **sauce** thickens slightly, 5-6 min. Remove the pan from the heat.



### 2. PREP

While the **fusilli** cooks, cut the **pepper** into ½-inch pieces. Peel, then cut the **onion** into ½-inch pieces. Thinly slice **mushrooms**. Roughly chop **parsley**. Peel, then mince or grate the **garlic**. Combine **flour, half the Italian seasoning** and **half the Parmesan** in a zip-top bag. Pat the **chicken** dry with paper towels, then season with **salt** and **pepper**.



### 5. ASSEMBLE PASTA

Pour the **veggie-tomato sauce** over the **fusilli** and stir to combine. Season with **salt** and **pepper**.



### 3. COOK CHICKEN

Add **chicken** to the zip-top bag. Close bag and gently shake to coat **chicken** completely. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Cook, until golden-brown and cooked through, 7-8 min per side.\*\*\* Transfer to a plate and cover to keep warm.



### 6. FINISH AND SERVE

Slice the **chicken**. Divide the **pasta** between plates and top with the **chicken**. Sprinkle over the **parsley** and **remaining Parmesan**.

## Dinner Solved!