



Creamy Chicken Tetrazzini

with Mushrooms and Peas

Family Friendly

25 Minutes



Chicken Tenders



Linguine



Mushrooms



Cream Cheese



Garlic



Chicken Broth Concentrate



Baby Spinach



Italian Seasoning



Green Peas

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Linguine	170 g	340 g
Mushrooms	227 g	454 g
Cream Cheese	43 g	86 g
Garlic	6 g	12 g
Chicken Broth Concentrate	1	2
Baby Spinach	56 g	113 g
Italian Seasoning	1 tbsp	2 tbsp
Green Peas	113 g	227 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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

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 Prep

In a large pot, add **10 cups warm water** and **2 tsp salt** (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, thinly slice **mushrooms**. Peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels. Cut **each tender** in half. Season with **salt, pepper** and **half the Italian Seasoning**.



4 Start tetrazzini

Heat the same pan over medium-high. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken** and **peas**. Cook, turning **chicken** occasionally, until golden-brown and cooked through, 5-6 min.** Add **garlic**. Cook, stirring often, until fragrant, 1 min.



2 Cook linguine

Break **linguine noodles** in half, then add to **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return **linguine** to the same pot, off heat. Add **1 tbsp butter** (dbl for 4 ppl), then toss to combine.



5 Finish tetrazzini

Add **reserved pasta water** and stir together until combined, 1-2 min. Remove the pan from heat. Add **mushrooms, spinach, cream cheese** and **broth concentrate**. Stir until **spinach** wilts, 1-2 min. Add **chicken, veggies** and **sauce** to the large pot with **linguine**. Stir until **linguine** is coated, 1 min.



3 Cook mushrooms

While **linguine** cooks, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms** and **remaining Italian Seasoning**. Season with **salt** and **pepper**. Cook, stirring often, until softened, 5-6 min. Remove pan from heat. Transfer **mushrooms** to a plate and cover to keep warm.



6 Finish and serve

Divide **chicken tetrazzini** between plates.

Dinner Solved!