



Creamy Garlic Chicken Pasta

with Baby Spinach

35 Minutes



Chicken Breasts



Penne



Cream



Garlic, cloves



Chicken Broth Concentrate



Cream Sauce Spice Blend



Parmesan Cheese, shredded



Thyme



Baby Spinach

HELLO THYME

This woody herb packs a fragrant and savoury punch!

Start here

- 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.

Bust out

Measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Penne	170 g	340 g
Cream	56 ml	113 ml
Garlic, cloves	3	6
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
Unsalted Butter*	2 tbsp	4 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 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.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

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1 Prep

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 **½ cup pasta water** (dbl for 4 ppl), then drain and return **penne** to the same pot, off heat.



3 Prep chicken

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 hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, flipping occasionally, until golden-brown and cooked through, 8-10 min.** Meanwhile, combine **cream**, **reserved pasta water** and **broth concentrate** in a small bowl.



5 Make sauce

Add **garlic**, **thyme**, **Cream Sauce Spice Blend** and **2 tbsp butter** (dbl for 4 ppl) to the same pan. Cook, stirring often, until fragrant, 1-2 min. Stir in **prepared cream sauce**. Bring to a boil over medium-high. Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens, 3-4 min.



6 Finish and serve

Add **chicken and sauce**, **spinach** and **half the Parmesan** to the pot with **penne**, then toss until **spinach** wilts and **penne** is coated. Divide **pasta** between plates. Sprinkle **remaining Parmesan** over top.

Dinner Solved!