



Greek-Inspired Chicken Pasta

with Creamy Sauce and Feta

Quick 25 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

- Chicken Thighs
- Chicken Breasts
- Fusilli
- Feta Cheese, crumbled
- Roma Tomato
- Green Bell Pepper
- Garlic Puree
- Yellow Onion
- Lemon-Pepper Seasoning
- Cream
- Dill-Garlic Spice Blend

HELLO LEMON-PEPPER SEASONING
A peppery spice blend with zippy lemon 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 Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Fusilli	170 g	340 g
Feta Cheese, crumbled	¼ cup	½ cup
Roma Tomato	80 g	160 g
Green Bell Pepper	200 g	400 g
Garlic Puree	1 tbsp	2 tbsp
Yellow Onion	113 g	226 g
Lemon-Pepper Seasoning	½ tbsp	1 tbsp
Cream	113 ml	237 ml
Dill-Garlic Spice Blend	1 tsp	2 tsp
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

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Prep

- 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.
- Core, then cut **pepper** into ¼-inch pieces.
- Peel, then cut **onion** into ¼-inch pieces.
- Cut **tomato** into ¼-inch pieces.



Cook chicken and veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, flipping occasionally, until golden-brown and cooked through, 3-5 min.**
- Transfer **chicken** to a plate.
- Add **onions, garlic puree** and **peppers** to the same pan. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** soften slightly, 2-3 min.



Cook fusilli

- Add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **fusilli** to the same pot, off heat.



Make sauce

- Add **cream, reserved pasta water** and **chicken** to the pan with **veggies**. Season with **salt** and **pepper**, then stir to combine. Bring to a simmer.
- Once simmering, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly and **veggies** are tender, 4-5 min.



Prep chicken

- Meanwhile, pat **chicken** dry with paper towels, then cut into 1-inch pieces.
- Season with **Dill-Garlic Spice Blend**, **½ tbsp Lemon-Pepper Seasoning** (dbl for 4 ppl), **salt** and **pepper**.

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



Finish and serve

- Add **tomatoes, chicken, sauce and veggies** to the pot with **fusilli**, then stir to combine.
- Divide **pasta** between bowls.
- Sprinkle **feta** over top.

Dinner Solved!