



Herby Italian Chicken

with Pesto Pasta Salad and Asparagus

PRONTO 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Breasts



Rigatoni



Basil Pesto



Parmesan Cheese



Italian Seasoning



Asparagus



Sweet Bell Pepper

HELLO ITALIAN SEASONING

The perfect combo of dried basil, thyme, oregano and garlic!

START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Large Pot, Measuring Cups, Strainer, Paper Towels, Medium Bowl, Whisk, Measuring Spoons, Parchment Paper, Baking Sheet, Large Bowl

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Rigatoni	170 g	340 g
Basil Pesto	¼ cup	½ cup
Parmesan Cheese	28 g	56 g
Italian Seasoning	1 tbsp	1 tbsp
Asparagus	227 g	454 g
Sweet Bell Pepper	160 g	160 g
Oil*		
Salt and Pepper*		

* Pantry items

** 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. PREP

Add **10 cups water** and **2 tsp salt** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, core, then cut **peppers** into ½-inch pieces. Trim bottom 1-inch from **asparagus** and discard, then cut **spears** into 1-inch pieces. Pat **chicken** dry with paper towels, then sprinkle with **1 tsp Italian seasoning** (dbl for 4 ppl). Season with **salt** and **pepper**.



4. COOK CHICKEN AND PEPPERS

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, until golden, 3-4 min per side. Transfer to the baking sheet with the **veggies**. Bake in **middle** of oven, until **veggies** are tender-crisp and **chicken** is cooked through, 10-12 min. **



2. COOK RIGATONI

Add the **rigatoni** to the large pot of **boiling water**. Cook, stirring often, until tender, 13-14 min. When **rigatoni** is done, drain. Transfer to a medium bowl and toss with **1 tbsp oil** (dbl for 4 ppl). Set aside in the fridge.



5. ASSEMBLE SALAD

While **veggies** and **chicken** cooks, whisk together **pesto** and **1 tbsp water** (dbl for 4 ppl) in a large bowl. When the **chicken** and **veggies** are done add the **rigatoni**, **roasted veggies** and **Parmesan** to the large bowl with the **pesto**. Season with **salt** and **pepper**. Toss to combine.



3. PREP PEPPERS

Toss the **peppers**, **asparagus** and **remaining Italian seasoning** with **½ tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Set aside.



6. FINISH AND SERVE

Thinly slice **chicken**. Divide **pesto pasta salad** between plates and top with **chicken**.

Dinner Solved!