



Not Nonna's Chicken Cacciatore

with Cavatappi and Mushrooms

Family Friendly

30 Minutes



Chicken Tenders



Crushed Tomatoes



Balsamic Vinegar



Sweet Bell Pepper



Mushrooms



Italian Seasoning



Parmesan Cheese,
grated



Cavatappi



Garlic Puree



All-Purpose Flour

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, large bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Crushed Tomatoes	370 ml	740 ml
Balsamic Vinegar	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Mushrooms	113 g	227 g
Italian Seasoning	1 tbsp	2 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Cavatappi	170 g	340 g
Garlic Puree	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	4 tbsp	8 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

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Cook cavatappi

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. Add **cavatappi** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 8-9 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **cavatappi** to the same pot, off heat. Add **2 tbsp butter** (dbl for 4 ppl) and **half the Parmesan** to the pot. Season with **salt and pepper**, then stir to coat **cavatappi**.



Cook veggies

Add **1 tbsp butter** (dbl for 4 ppl) to the same pan, then swirl the pan until melted. Return the pan to medium-high. Add **mushrooms** and **peppers**. Cook, stirring occasionally, until **mushrooms** are golden and **peppers** are tender-crisp, 3-4 min. Season with **salt and pepper**. Add **garlic puree**. Cook, stirring constantly, until fragrant, 30 sec.



Prep

While **cavatappi** cooks, core, then cut **pepper** into ½-inch pieces. Quarter **mushrooms**. Pat **chicken** dry with paper towels. Cut **each tender** in half. Transfer **chicken** to a large bowl. Season with **salt and pepper**. Sprinkle **flour** over top, then toss to coat.



Cook cacciatore

Sprinkle **Italian Seasoning** into the pan with **veggies**. Stir in **crushed tomatoes**, **vinegar** and **reserved pasta water**. Season with **salt and pepper**. Bring to a simmer. Once simmering, cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min. Add **chicken** and **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **butter** is melted and **chicken** is warmed through. Season with **salt and pepper**, to taste. (**TIP**: Add ½ tsp sugar if the sauce is too acidic.)



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. (**NOTE**: Don't overcrowd the pan; cook in 2 batches if needed!) Cook until golden-brown and cooked through, 3-4 min per side. ****** Remove the pan from heat. Transfer **chicken** to a plate.



Finish and serve

Add **½ cup sauce** (dbl for 4 ppl) from the pan to the pot with **cavatappi**, then stir to coat. Divide **cavatappi** between plates. Spoon **cacciatore** over top. Sprinkle with **remaining Parmesan**.

Dinner Solved!