



Speedy Cheesy Chicken Fusilli

with Spinach and Crispy Shallots

Quick

25 Minutes



Ground Chicken



Garlic Puree



Chicken Stock Powder



Cream Sauce Spice Blend



Fusilli



White Cheddar Cheese, shredded



Parmesan Cheese, shredded



Crispy Shallots



Baby Spinach



Dijon Mustard



Chives



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HELLO CHEDDAR CHEESE

Earthy, slightly sharp and the perfect flavor enhancer for many recipes!

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

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

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Garlic Puree	1 tbsp	2 tbsp
Chicken Stock Powder	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Fusilli	170 g	340 g
White Cheddar Cheese, shredded	½ cup	1 cup
Parmesan Cheese, shredded	¼ cup	½ cup
Crispy Shallots	28 g	28 g
Baby Spinach	56 g	113 g
Dijon Mustard	1 ½ tsp	3 tsp
Chives	7 g	7 g
Milk*	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

♦ 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 fusilli

- Add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min.
- Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain and return **fusilli** to the same pot, off heat.



Make cheese sauce

- Add **fusilli**, **reserved pasta water**, **stock powder** and **½ cup milk** (dbl for 4 ppl) to the pan with **chicken**. Bring to a gentle simmer, stirring occasionally.
- Simmer, stirring often, until **sauce** reduces slightly, 1-2 min.
- Add **cheddar** and **Parmesan**, then reduce heat to medium. Cook, stirring often, until **cheese** melts and **sauce** thickens slightly, 2-3 min.



Prep

- Meanwhile, roughly chop **spinach**.
- Thinly slice **chives**.



Cook spinach

- Add **spinach** to the pan. Cook, stirring often, until **spinach** wilts, 1 min.
- Remove the pan from heat.
- Add **Dijon**. Stir until combined.



Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **chicken**. Cook, breaking up **chicken** into smaller pieces, until no pink remains, 4-5 min.**
- Add **garlic puree**, then sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring often, until **chicken** is coated and **mixture** is fragrant, 30 sec. Season with **pepper**.



Finish and serve

- Divide **fusilli** between bowls.
- Sprinkle **chives** and **crispy shallots** over top.

Dinner Solved!