



Creamy Chicken Pot Pie-Inspired Pasta

with Fresh Linguine

Fresh Pasta

30 Minutes



Chicken Breasts
2 | 4



Chicken Stock Powder
1 tbsp | 1 tbsp



Cream Cheese
2 | 4



Green Peas
56 g | 113 g



Carrot
1 | 2



Dill-Garlic Spice Blend
1 tsp | 1 tsp



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Parmesan Cheese, shredded
¼ cup | ½ cup



Cream
56 ml | 113 ml



Yellow Onion
1 | 1



Fresh Linguine
227 g | 454 g

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 us (855) 272-7002 | Visit us HelloFresh.ca | Follow us @HelloFreshCA

Ingredient quantities 56 g | 113 g
2 person 4 person

Pantry items | Pepper, salt, oil, unsalted butter

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, medium bowl, paper towels, strainer, vegetable peeler, whisk

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Prep

- Before starting, wash and dry all produce.

- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Meanwhile, peel, then cut **half the onion** (whole onion for 4 ppl) into ½-inch pieces.
- Peel, then halve **carrot** lengthwise and slice into ¼-inch half-moons.
- Pat **chicken** dry with paper towels. Cut into 1-inch pieces, then sprinkle over **half the Dill-Garlic Spice Blend** (use all for 4 ppl). Season with **salt** and **pepper**.

2



Cook chicken and pasta

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**.
- Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.**
- Transfer to a plate.
- Meanwhile, add **linguine** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 3-4 min.
- Reserve **¾ cup** (1 ½ cups) **pasta water** in a medium bowl, then drain and return **linguine** to the same pot, off heat.

3



Cook veggies

- Reheat the same pan over medium, then add **1 tbsp** (2 tbsp) **butter**. Swirl the pan to melt **butter**.
- Add **carrots, peas** and **onions** to the pan.
- Cook, stirring often, until **veggies** are tender-crisp, 2-3 min.
- Sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring often, until coated, 1 min.

4



Make sauce

- Whisk **cream cheese**, **1 tsp** (2 tsp) **chicken stock powder** and **reserved pasta water** into the pan, until **cream cheese** melts and **sauce** thickens slightly, 3-4 min.
- Remove the pan from heat.

5



Assemble pasta

- Add **sauce** from pan, **cream**, **chicken** (including any juices from the plate) and **half the Parmesan** into the pot with **linguine**. Stir to combine.

6



Finish and serve

- Divide **pasta** between bowls.
- Sprinkle **remaining Parmesan** over top.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.