



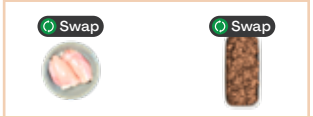
Campbell's Chicken Caesar Pasta

with Leeks and Parmesan

Family Friendly 25 - 30 Minutes

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Thighs
280g | 560g

Plant-Based Protein Shreds
200g | 400g



Chicken Breasts
2 | 4



Penne
170g | 340g



Caesar Dressing
4 tbsp | 8 tbsp



Leek, sliced
56g | 113g



Baby Spinach
56g | 113g



Crispy Shallots
28g | 56g



Parmesan Cheese, shredded
¼ cup | ½ cup



Zesty Garlic Blend
1 tbsp | 2 tbsp



Campbell's Chicken Concentrate
1 | 2

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.

Pantry items | Oil, unsalted butter, salt, pepper

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels

1



Prep and cook pasta

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

Swap | [Chicken Thighs](#)

Swap | [Plant-Based Protein Shreds](#)

- Add **penne** to the boiling water. Cook uncovered, stirring occasionally, until al dente, 8-10 min. Drain and return **penne** to the same pot, off heat.
- Meanwhile, roughly chop **spinach**.
- Pat **chicken** dry with paper towels, then season with **salt, pepper** and **Zesty Garlic Blend**.

4



Finish pasta

- Add **penne, spinach** and **Campbell's Chicken Concentrate** to the pan.
- Cook, stirring often, until **penne** is cooked and **sauce** has reduced slightly, 3-4 min.
- Season with **salt** and **pepper**.

2



Cook chicken

Swap | [Plant-Based Protein Shreds](#)

- Heat a large non-stick pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed.)
- Cook until golden, 1-2 min per side. Transfer **chicken** to an unlined baking sheet.
- Roast in the **middle** of the oven until **chicken** is cooked through, 12-14 min.**

5



Finish pasta

- Add **Caesar dressing** and **half the Parmesan cheese**. Stir to coat, 1 min.

3



Cook veggies

- Reheat the large non-stick pan over medium.
- When hot, add 2 **tbsp** (4 **tbsp**) **butter**, then **leeks**. Cook, stirring often, until tender, 2-3 min.

6



Finish and serve

Swap | [Plant-Based Protein Shreds](#)

- Thinly slice **chicken**.
- Divide **pasta** between plates.
- Top with **chicken, crispy shallots** and **remaining Parmesan**.

Measurements
within steps

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

1 | Prep and cook pasta

Swap | [Chicken Thighs](#)

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

1 | Prep and cook pasta

Swap | [Plant-Based Protein Shreds](#)

If you've opted to get **plant-based protein shreds**, season them the same way the recipe instructs you to season the **chicken**.

2 | Cook plant-based protein shreds

Swap | [Plant-Based Protein Shreds](#)

When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **plant-based protein shreds**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches if needed.) Cook, tossing occasionally until cooked through, 6-8 min.** Transfer to a plate. Cover to keep warm.

6 | Finish and serve

Swap | [Plant-Based Protein Shreds](#)

Top **pasta** with **plant-based protein shreds**. Disregard instructions to thinly slice.

* 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.