



Chicken Noodle Bake

with Cheddar-Breadcrumb Topper

Family Friendly 30-40 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Chicken Thighs



Chicken Breasts



Cavatappi



Aromatics Blend



Green Peas



Cheddar Cheese, shredded



Panko Breadcrumbs



Cream Sauce Spice Blend



Chicken Broth Concentrate



Seasoned Salt

HELLO SEASONED SALT

A savoury blend with salt, herbs and spices to give an extra kick of flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Medium bowl, colander, medium oven-proof pan, measuring spoons, measuring cups, large pot, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Cavatappi	170 g	340 g
Aromatics Blend	113 g	227 g
Green Peas	56 g	113 g
Cheddar Cheese, shredded	¼ cup	½ cup
Panko Breadcrumbs	¼ cup	½ cup
Cream Sauce Spice Blend	2 tbsp	4 tbsp
Chicken Broth Concentrate	2	4
Seasoned Salt	½ tbsp	1 tbsp
Milk*	½ cup	1 cup
Unsalted Butter*	2 tbsp	4 tbsp
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

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



1 Prep and sear chicken

- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, heat a medium oven-proof pan (large pan for 4 ppl) over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels. Cut into 1-inch pieces. Season with **half the seasoned salt** and **pepper**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **chicken**. Cook, stirring often, until golden, 2-3 min. (**NOTE:** Chicken will finish cooking in step 2.)

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



4 Make breadcrumb topping

- Meanwhile, melt **1 tbsp** (2 tbsp) **butter** in a medium microwave-safe bowl or small pan over low heat, 30 sec.
- Add **panko** and **cheese**. Stir to combine.



2 Cook veggies, finish chicken and make sauce

- Add **aromatics blend** to the pan with **chicken**. Cook, stirring occasionally, until **veggies** are tender and **chicken** is cooked through, 5-7 min.**
- Sprinkle **Cream Sauce Spice Blend** and **remaining seasoned salt** over **chicken** and **veggies**. Stir until coated, 1 min.
- Add **¾ cup** (1 ½ cups) **water**, **½ cup** (1 cup) **milk**, **peas** and **broth concentrates**. Bring to a gentle boil.
- Cook, stirring occasionally, until **sauce** thickens slightly, 2-4 min.



5 Assemble and bake casserole

- Add **catavappi** to the pan with **chicken**, **veggies** and **sauce**. Toss to combine. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.) (**NOTE:** If you don't have an oven-proof pan, for 2 ppl, transfer to an 8x8-inch baking sheet. For 4 ppl, transfer to a 9x13-inch baking dish.)
- Sprinkle **breadcrumb mixture** over top.
- Bake in the **top** of the oven until **sauce** is bubbling and **topping** is golden, 10-12 min. (**NOTE:** Be careful when removing the pan from the oven. The pan's handle will be very hot!)



3 Cook cavatappi

- Meanwhile, add **cavatappi** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 8-10 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain **cavatappi**.



6 Finish and serve

- Allow **chicken noodle bake** to cool for at least 5 min before serving.
- Divide **chicken noodle bake** between plates.

Dinner Solved!