



Chicken Noodle Bake

with Cheddar-Breadcrumb Topper

Family Friendly 30-40 Minutes



Chicken Thighs



Chicken Breasts



Cavatappi



Mirepoix



Green Peas



Cheddar Cheese, shredded



Panko Breadcrumbs



Cream Sauce Spice Blend



Chicken Broth Concentrate



Seasoned Salt

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!

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.

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
Mirepoix	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

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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 butter** (dbl for 4 ppl), then **chicken**. Cook, stirring occasionally, 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 butter** (dbl for 4 ppl) 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 **mirepoix** 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 water**, **½ cup milk** (dbl both for 4 ppl), **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, transfer to an 8x8-inch baking dish for 2 ppl; 9x13-inch for 4 ppl.)
- 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 **catavappi** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 8-10 min.
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain **catavappi**.



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!