



# Creamy Chicken and Rigatoni

with Spinach

Family Friendly

30 Minutes



Chicken Breasts



Baby Spinach



Shallot



Rigatoni



Parmesan Cheese,  
grated



Cream Sauce Blend



Garlic, cloves



Italian Seasoning



Cream



Sour Cream

HELLO ITALIAN SEASONING

*Our blend of hearty herbs and zesty garlic!*

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Baby Spinach	56 g	113 g
Shallot	50 g	100 g
Rigatoni	170 g	340 g
Parmesan Cheese, grated	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Garlic, cloves	1	2
Italian Seasoning	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
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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## Prep

- 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.
- Peel, then cut **shallot** into ¼-inch slices.
- Peel, then mince or grate **garlic**.



## Start sauce

- Meanwhile, roughly chop **spinach**.
- Heat the same pan (from step 2) over medium.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then **shallots** and **garlic**. Cook, stirring often, until **aromatics** soften, 3-4 min.
- Add **spinach** and **remaining Italian Seasoning**. **Cook**, stirring often, until **spinach** wilts, 1-2 min.



## Cook chicken

- Pat **chicken** dry with paper towels. Season with **half the Italian Seasoning**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl).
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. (**NOTE**: Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden-brown, 1-2 min per side.
- Transfer **chicken** to an unlined baking sheet. Bake in the **middle** of the oven until **chicken** is cooked through, 12-14 min.\*\*



## Finish sauce and assemble pasta

- Add **Cream Sauce Spice Blend** to the pan with **veggies**. Cook, stirring often, until **veggies** are coated, 1 min.
- Add **cream**, **sour cream** and **reserved pasta water**. Cook, stirring frequently, until **sauce** thickens slightly, 1-2 min. Season with **salt** and **pepper**.
- Add **rigatoni** to the pan with **sauce**. Cook, stirring often, until **rigatoni** is coated, 1 min.



## Cook rigatoni

- Meanwhile, add **rigatoni** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain.



## Finish and serve

- Thinly slice **chicken**.
- Divide **rigatoni** between plates, then top with **chicken**.
- Sprinkle **Parmesan** over top.

## Dinner Solved!