



Greek-Inspired Chicken Pasta

with Creamy Sauce and Feta

Quick

25 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



Fusilli



Feta Cheese, crumbled



Baby Tomatoes



Green Bell Pepper



Garlic, cloves



Red Onion



Lemon-Pepper Seasoning



Cream



Italian Seasoning

HELLO LEMON-PEPPER SEASONING

A peppery spice blend with zippy lemon and zesty garlic!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Chicken Breasts ♦	2	4
Fusilli	170 g	340 g
Feta Cheese, crumbled	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
Green Bell Pepper	200 g	400 g
Garlic, cloves	3	6
Red Onion	113 g	226 g
Lemon-Pepper Seasoning	½ tbsp	1 tbsp
Cream	113 ml	237 ml
Italian Seasoning	1 tbsp	1 tbsp
Oil*		
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.

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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. Core, then cut **pepper** into ¼-inch pieces. Peel, then cut **onion** into ¼-inch pieces. Peel, then mince or grate **garlic**.



Cook chicken and veggies

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, flipping occasionally, until golden-brown and cooked through, 3-5 min.** Transfer to a plate. Add **onions, garlic, tomatoes** and **peppers** to the pan. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** soften slightly, 2-3 min.



Cook fusilli

Add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **fusilli** to the same pot, off heat.




Finish sauce

Add **cream, reserved pasta water** and **chicken** to the pan. Season with **salt** and **pepper**, then stir to combine. Bring to a simmer. Once simmering, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly and **veggies** are tender, 4-5 min.



Prep chicken

While **fusilli** cooks, pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **½ tbsp Lemon Pepper Seasoning, ½ tbsp Italian Seasoning** (dbl both for 4 ppl), **salt** and **pepper**.

 **CUSTOM RECIPE**

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**.



Finish and serve

Add **sauce** and **chicken** to the pot with **fusilli**, then stir to combine. Divide **pasta** between bowls. Sprinkle **feta** over top.

Dinner Solved!