



MARGHERITA CHICKEN

over Garlic Herb Spaghetti



HELLO MARGHERITA

The main ingredients of this classic Neapolitan pizza—tomato, fresh basil, and mozz—are transformed here into a dreamy topping for chicken.

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 840**



Roma Tomato



Chicken Cutlets



Mozzarella Cheese
(Contains: Milk)



Balsamic Vinegar



Basil



Italian Seasoning



Spaghetti
(Contains: Wheat)



Garlic Herb Butter
(Contains: Milk)

START STRONG

In step 4, you'll be adding a bit of sugar to your tomato mixture. Rather than turning the balsamic tomato into a dessert course, the sugar helps balance out the acidity of the tomatoes and vinegar for delicious depth of flavor.

BUST OUT

- Large pot
- Paper towels
- Medium pan
- Baking sheet
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Strainer
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Roma Tomato **1 | 3**
- Basil **½ oz | 1 oz**
- Chicken Cutlets* **10 oz | 20 oz**
- Italian Seasoning **1 tsp | 2 tsp**
- Mozzarella Cheese **½ Cup | 1 Cup**
- Spaghetti **6 oz | 12 oz**
- Balsamic Vinegar **5 tsp | 5 tsp**
- Garlic Herb Butter **2 TBSP | 4 TBSP**

* Chicken is fully cooked when internal temperature reaches 165 degrees.



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Finely dice **tomato**. Pick **basil leaves** from stems; roughly chop leaves.



4 MAKE BALSAMIC TOMATO

Heat a drizzle of **olive oil** in pan used for chicken over medium-high heat. Add **tomato** and remaining **Italian Seasoning**. Cook, stirring, until slightly softened, 1-2 minutes. Stir in **vinegar** and **¼ tsp sugar** (½ tsp for 4 servings). Simmer until mixture is slightly thickened, 1 minute. Remove from heat and stir in **1 TBSP plain butter** (2 TBSP for 4) until melted. Stir in half the **basil** and season with **salt** and **pepper**. Turn off heat.

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2 COOK CHICKEN

Pat **chicken** dry with paper towels. Season with half the **Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**. Heat a drizzle of **oil** in a medium pan over medium-high heat. Add chicken and cook until browned, 2-3 minutes per side. Transfer to a baking sheet. Top with half the **mozzarella** (save the rest for serving). Bake until chicken is cooked through and cheese has melted, 9-11 minutes.



5 TOSS PASTA

Heat pot used for pasta over low heat. Stir in drained **spaghetti**, **garlic herb butter**, **2 TBSP reserved pasta cooking water** (4 TBSP for 4 servings), and **1 TBSP plain butter**. Stir in remaining **basil** and season generously with **salt** and **pepper**.



3 COOK PASTA

Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water**, then drain. Reserve empty pot for use in step 5.



6 SERVE

Slice **chicken** crosswise if desired. Divide **spaghetti** between bowls and top with chicken. Spoon **balsamic tomato** over chicken. Sprinkle with remaining **mozzarella** and serve.

TOP-NOTCH

Try making the balsamic tomato again as an easy topping for crostini.