



MELTY MOZZARELLA CHICKEN POMODORO BAKE

with Crispy Panko



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

PREP: 5 MIN | **TOTAL: 25 MIN** | **CALORIES: 790**

- 
 Fresh Mozzarella
(Contains: Milk)
- 
 Tuscan Heat Spice
- 
 Crushed Tomatoes
- 
 Panko Breadcrumbs
(Contains: Wheat)
- 
 Chicken Breast Strips
- 
 Penne Pasta
(Contains: Wheat)
- 
 Chicken Stock Concentrates

START STRONG


Watch out when broiling in step 6. The broiler is a strong tool, so be sure to check on your dish periodically for any burning. Remove from oven as soon as you see golden-brown breadcrumbs!

BUST OUT

- Large pot
- Small bowl
- Paper towels
- Strainer
- Large pan
- Vegetable oil (2 tsp)
- Olive oil (1 tsp)
- Butter (1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Fresh Mozzarella 8 oz
- Chicken Breast Strips* 20 oz
- Tuscan Heat Spice  2 TBSP
- Penne Pasta 12 oz
- Crushed Tomatoes 27.52 oz
- Chicken Stock Concentrates 2
- Panko Breadcrumbs ½ Cup

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to top position and preheat broiler to high (or oven to 500 degrees). Bring a large pot of **salted water** to a boil. Slice **mozzarella** into thin rounds. Pat **chicken** dry with paper towels, then season all over with **salt, pepper**, and half the **Tuscan Heat Spice** (you'll use the rest later).



4 SIMMER SAUCE

Add **crushed tomatoes, stock concentrates, penne**, remaining **Tuscan Heat Spice**, and **reserved pasta cooking water** to pan; stir to combine. Simmer until sauce has thickened slightly, 2-3 minutes. Stir in **1 TBSP butter**; season with **salt and pepper**. (**TIP:** If your pan isn't ovenproof, transfer mixture to a 9-by-13-inch baking dish.)



2 COOK PENNE

Once water is boiling, add **penne** to pot. Cook until al dente, 9-11 minutes. Reserve **¼ cup pasta cooking water**, then drain.



5 TOP PASTA

In a small bowl, combine **panko**, a drizzle of **olive oil**, and a pinch of **salt**. Evenly top **pasta mixture** with **mozzarella** and panko mixture. Season all over with **pepper**.



3 COOK CHICKEN

Meanwhile, heat a large drizzle of **oil** in a large, high-sided pan over medium-high heat (use an ovenproof pan if you have one). Add **chicken** and cook, stirring occasionally, until browned on all sides but not yet cooked through, 1-2 minutes. (**TIP:** Don't overcrowd the pan—you may want to work in batches so the pieces brown evenly.)



6 FINISH AND SERVE

Broil (or bake) **pasta** until **panko** is golden brown and sauce is bubbly, 3-5 minutes. (**TIP:** Keep an eye on dish while broiling.) Cool slightly, then divide between plates and serve.

FRESH TALK

Grape, beefsteak, and plum are all types of which fruit?

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