



Creamy Tuscan-Style Chicken

WITH FIRE ROASTED TOMATO ZITI

Oven-Ready Plus



Prep & Cook Time
40-50 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt, Pepper, Cooking Spray
Mixing Bowl

Ingredients
1 oz. Light Cream Cheese
8 oz. Cooked Ziti Pasta
4 fl. oz. Cream Sauce Base
1 oz. Grated Parmesan Cheese
4 oz. Fire Roasted Diced Tomatoes
3 oz. Chopped Kale
1 tsp. Garlic Pepper
2 Tbsp. Italian Panko Blend
12 oz. Boneless Skinless Chicken Breasts

Difficulty Level
EASY

Spice Level
NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23926

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.



1. Start the Kale

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Set **cream cheese** on counter to soften.
- Combine 2 tsp. **olive oil**, **kale**, half the **garlic pepper** (reserve remaining for chicken topping), and a pinch of **salt** in provided tray.
- Cover tray with foil. Bake covered in hot oven, 10 minutes.
- While kale bakes, continue recipe.



2. Add the Pasta and Chicken

- Pat **chicken** dry. Season both sides with a pinch of **salt** and **pepper**.
- In a mixing bowl, combine softened **cream cheese**, $\frac{1}{4}$ the **tomatoes** (reserve remaining for pasta), half the **Parmesan** (reserve remaining for pasta and garnish), and remaining **garlic pepper**.
- Carefully remove tray from oven.
- Add **pasta**, remaining tomatoes, half the remaining Parmesan (reserve remaining for garnish), a pinch of salt, and **cream base**. Stir to combine and push to one side of tray. *Tray will be hot! Use a utensil.*
- Place chicken in now-empty side of tray. Top evenly with cream cheese mixture, then **panko**.
- Spray chicken with **cooking spray**.
- Cover pasta half of tray with foil.



3. Bake the Meal

- Bake half covered (pasta covered, chicken uncovered) in hot oven until **pasta** is heated through and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove tray from oven.
- Transfer chicken to a plate and stir pasta to combine.
- To serve, top pasta with remaining **Parmesan**. Bon appétit!