

The
Office



INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Chives



2 Clove(s) | 4 Clove(s)
Garlic



7 oz | 14 oz
Fresh Fettuccine
Contains: Eggs, Wheat



12 oz | 24 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder



1 tsp | 1 tsp
Nutmeg



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 2 tsp
Chili Flakes

MICHAEL SCOTT'S FUN RUN ALFREDO

with Fresh Fettuccine, Parmesan & Chives



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 790

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TIME TO CARBO LOAD

You know the best way to prep for MICHAEL SCOTT'S DUNDER MIFFLIN SCRANTON MEREDITH PALMER MEMORIAL CELEBRITY RABIES AWARENESS PRO-AM FUN RUN RACE FOR THE CURE? Carbohydrates.

The Office



IN FOR A POUND

Pounding out the chicken cutlets in Step 3 ensures quicker, more even cooking (plus it tenderizes them in the process). Alfredo's Pizza Cafe concurs!

BUST OUT

- Large pot
- Strainer
- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Cooking oil
- Butter
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince or grate **garlic**. Finely chop **chives**.



2 COOK PASTA

- Once water is boiling, add **fettuccine** to pot (if noodles are stuck together, gently pull apart with your hands before adding). Stir and bring to a boil, then reduce heat to medium. Cook, stirring occasionally, until noodles are tender, 5-7 minutes. **TIP: Be sure to scrape up any noodles sticking to the bottom of the pot as it boils!**
- Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.



3 SEASON CHICKEN

- While fettuccine cooks, pat **chicken*** dry with paper towels.
- Place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about 1/2 inch thick. Season all over with **garlic powder, salt, and pepper**.



4 COOK CHICKEN

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **chicken**; cook until browned and cooked through, 4-6 minutes per side. **(For 4 servings, you may need to cook in batches.)**
- Turn off heat; transfer to a cutting board. Wipe out pan; let cool slightly.



5 MAKE SAUCE & FINISH PASTA

- Once fettuccine is done, heat a **drizzle of oil** in pan used for chicken over low heat. Add **minced garlic**; cook, stirring, until fragrant, 30-60 seconds.
- Whisk in **cream sauce base, cream cheese, 1/3 cup reserved pasta cooking water, and 1/4 tsp nutmeg (3/4 cup reserved pasta cooking water and 1/4 tsp nutmeg for 4 servings)**. **(Be sure to measure nutmeg—we sent more!)** Bring to a simmer, then reduce heat to low. Cook, stirring constantly, until warmed through, 1-2 minutes. **TIP: If sauce seems too thick, stir in more reserved pasta cooking water a splash at a time.**
- Remove pan from heat. Stir in **1 TBSP butter (2 TBSP for 4)** and **Parmesan** until melted and smooth.
- Add **drained fettuccine**; toss until thoroughly coated. Taste and season with **salt and pepper**.



6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **pasta** between shallow bowls. Top with chicken, **chives**, and as many **chili flakes** as you like. Serve.

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