

#### INGREDIENTS 2 PERSON | 4 PERSON 1 1 2 2 8 oz | 16 oz Scallions Brussels Sprouts Lemon **1 tsp | 1 tsp** Chili Flakes **)** 6 oz | 12 oz 1/4 Cup | 1/2 Cup Spaghetti Panko **Contains: Wheat** Breadcrumbs **Contains: Wheat** 2 TBSP 4 TBSP 2 TBSP | 4 TBSP 1 oz 2 oz Cheese Roux Cream Cheese Garlic Herb Concentrate **Contains: Milk** Butter **Contains: Milk Contains: Milk** 3 TBSP | 6 TBSP Parmesan Cheese **Contains: Milk** ANY ISSUES WITH YOUR ORDER?



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ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

#### HelloCustom

# 2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



# LEMONY SPAGHETTI WITH BRUSSELS SPROUTS

sprinkled with Toasted Panko & Scallions



PREP: 10 MIN COOK: 30 MIN CALORIES: 720



# HELLO

## HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

### **SEA-SONING**

When salting your pasta cooking water. don't be shv-add a few big pinches until it tastes almost as salty as the sea!

# **BUST OUT**

- Large pot Small bowl
- Zester
- Paper towels Strainer

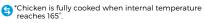
• Whisk

- Large pan (or 2 large pans) 🔄
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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#### **1 PREP**

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Trim and thinly slice scallions, separating whites from greens. Trim and halve Brussels sprouts lengthwise; lay flat, then thinly slice crosswise into shreds. Zest and quarter lemon.



#### **2 COOK PASTA & TOAST PANKO**

- Once water is boiling, add spaghetti to pot. Cook, stirring occasionally, until al dente. 9-11 minutes.
- Reserve 11/2 cups pasta cooking water (2 cups for 4 servings), then drain. (Keep empty pot handy for step 4.)
- Meanwhile, melt 1 TBSP plain butter (2 TBSP for 4) in a large pan over medium-high heat. Add panko and cook, stirring, until golden and toasted, 2-3 minutes. Stir in scallion whites and season with salt and pepper. Turn off heat; transfer to a small bowl. Wipe out pan.



#### **3 COOK BRUSSELS SPROUTS**

- Heat a large drizzle of olive oil in same pan over medium-high heat. Add **Brussels sprouts** and season with salt and pepper. Cook, stirring occasionally, until bright green and slightly softened, 4-6 minutes.
- Stir in a **pinch of chili flakes** if desired: cook for 30 seconds more. Turn off heat.
- R Pat chicken\* dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a second large pan over mediumhigh heat. Add chicken: cook. stirring occasionally, until browned and cooked through, 4-6 minutes. Transfer to a plate.



### **6 SERVE**

 Divide **pasta** between bowls. Top with panko and remaining lemon zest to taste. Sprinkle with remaining chili flakes if desired. Serve with any remaining lemon wedges on the side.

Add more lemon juice if desired. Add chicken to sauce along with drained spaghetti.

**5 FINISH SAUCE & PASTA** 

sprouts, garlic herb butter, Parmesan,

scallion greens, half the lemon zest,

and a **big squeeze of lemon juice** to

butter has melted and pasta is coated

in a creamy sauce, about 1 minute, TIP:

If needed, stir in more reserved pasta

• Taste and season with salt and pepper.

cooking water a splash at a time.

pot with sauce. Cook, tossing, until

Add drained spaghetti. Brussels



# **4 START SAUCE**

- Once spaghetti is drained, heat empty pot over medium heat. Add cheese roux and 1 cup reserved pasta cooking water (11/2 cups for 4 servings); whisk to combine. Cook, whisking, until slightly thickened, 2-3 minutes.
- Reduce heat to medium low and whisk in cream cheese until melted and combined.

