



LEMONY SPAGHETTI WITH BRUSSELS SPROUTS

sprinkled with Toasted Panko & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



8 oz | 16 oz
Brussels Sprouts



1 | 1
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 1 tsp
Chili Flakes



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 920



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 shy—add a few big pinches until it tastes almost as salty as the sea!

BUST OUT

- Large pot
- Small bowl
- Zester
- Whisk
- Strainer
- Paper towels
- 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**.



4 START SAUCE

- Once spaghetti is drained, heat empty pot over medium heat. Add **cheese roux** and **1 cup reserved pasta cooking water (1½ 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.



2 COOK PASTA & TOAST PANKO

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1½ 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.



5 FINISH SAUCE & PASTA

- Add drained **spaghetti**, **Brussels sprouts**, **garlic herb butter**, **Parmesan**, **scallion greens**, **half the lemon zest**, and a **big squeeze of lemon juice** to pot with **sauce**. Cook, tossing, until butter has melted and pasta is coated in a creamy sauce, about 1 minute. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**
- Taste and season with **salt** and **pepper**. Add more lemon juice if desired.

- Add **chicken** to **sauce** along with **drained spaghetti**.



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.
- 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 medium-high 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.

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