



## **INGREDIENTS**

#### 2 PERSON | 4 PERSON



1/4 oz | 1/4 oz



6 oz | 12 oz Spaghetti **Contains: Wheat** 



1 oz 2 oz Cheese Roux Concentrate Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



8 oz | 16 oz **Brussels Sprouts** 



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



1tsp | 1tsp Chili Flakes



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



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



## **HelloCustom**

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



10 oz | 20 oz (5) Chopped Chicken Breast

Galories: 920



9 oz | 18 oz (5) Italian Chicken Sausage Mix

Calories: 1020

# LEMONY SPAGHETTI WITH BRUSSELS SPROUTS

sprinkled with Toasted Panko & Chives





## **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**

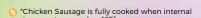
- Large pot
- · Small bowl
- Zester
- Whisk
- Strainer
- Paper towels §
- Large pan (or 2 large pans) § §
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp) 😉 🕒
- Butter (1 TBSP | 2 TBSP)
   Contains: Milk

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#### 1 PREP

- Bring a large pot of salted water to a boil.
   Wash and dry produce.
- Mince chives. 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 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 mediumhigh heat. Add panko and cook, stirring, until golden and toasted, 2-3 minutes. Stir in half the chives 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.
- 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 or **sausage\***; cook, stirring frequently, until browned and cooked through, 4-6 minutes. Transfer to a plate.



## **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.



### **5 FINISH SAUCE & PASTA**

- Add drained spaghetti, Brussels sprouts, garlic herb butter, Parmesan, half the lemon zest, remaining chives, 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 or sausage to sauce along with drained spaghetti.



#### 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.