



# CRISPY CHICKEN & BACON ALFREDO

with Spinach, Parmesan & Chives

## INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz  
Chives



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



10 oz | 20 oz  
Chicken Cutlets



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



4 oz | 8 oz  
Bacon



5 oz | 10 oz  
Spinach



1 oz | 2 oz  
Cheese Roux  
Concentrate  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



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HELLO

ALFREDO

This ultra-creamy and cheesy sauce features nutty, savory Parmesan.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1150





# HELLO FRESH

## SAUCE BOSS

The secret to a luxurious sauce? Pasta cooking water! The starch helps emulsify the cheesy sauce, making it nice and smooth.

## BUST OUT

- Large pot
  - Baking sheet
  - Small bowl
  - Paper towels
  - Kosher salt
  - Black pepper
  - Cooking oil (1 TBSP | 1 TBSP)
  - Butter (3 TBSP | 5 TBSP)
  - Strainer
  - Large pan
  - Whisk
- Contains: Milk



### 1 PREP & MIX PANKO

- Adjust rack to middle position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Lightly oil** a baking sheet. **Wash and dry produce.**
- Mince **chives**.
- Place **1 TBSP butter (2 TBSP for 4 servings)** in a small microwave-safe bowl. Microwave until melted, 30 seconds. Stir in **panko, half the garlic powder (you'll use the rest later), and a large drizzle of oil.** Season with **salt and pepper.**



### 2 ROAST CHICKEN

- Pat **chicken\*** dry with paper towels; season all over with **salt and pepper.** Place on prepared baking sheet. Evenly spread a **thin layer of sour cream** onto tops of chicken (**you may have some left over**) Mound coated sides with **panko mixture**, pressing to adhere (**no need to coat the undersides**).
- Roast on middle rack until crust is golden brown and chicken is cooked through, 18-22 minutes.



### 3 COOK PASTA

- 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 5.**)



### 4 COOK BACON & SPINACH

- Meanwhile, heat a large dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Transfer bacon to a paper-towel-lined plate. Once cool enough to handle, chop into small pieces.
- Let pan with **bacon fat** cool slightly, then carefully add **spinach. (TIP: Allowing the pan to cool will help prevent splattering.)** Cook over medium heat, stirring, until wilted, 1-2 minutes. Season with **salt and pepper.** Turn off heat.



### 5 MAKE SAUCE

- Once pasta and bacon are done, return empty pot used for pasta to medium heat. Add **cheese roux, remaining garlic powder, and 1 cup reserved pasta cooking water (1½ cups for 4 servings);** whisk to combine. Cook, whisking, until slightly thickened, 2-3 minutes.
- Lower heat to medium low and whisk in **cream cheese** until melted and combined.



### 6 TOSS PASTA

- Add drained **spaghetti, Parmesan, half the chives, and 2 TBSP butter (3 TBSP for 4 servings)** to pot with **Alfredo sauce.** Cook, stirring, until butter has melted and pasta is coated in a creamy sauce.
- Stir in **bacon and spinach. (TIP: If needed, stir in more reserved pasta cooking water a splash at a time.)** Season with **salt and pepper** to taste.



### 7 SERVE

- Divide **pasta** between plates. Top with **chicken.** Garnish with **remaining chives** and serve.

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

\*Bacon is fully cooked when internal temperature reaches 145°.