

# **INGREDIENTS**

2 PERSON | 4 PERSON



Bacon



6 oz | 12 oz Spaghetti Contains: Wheat



Miso Sauce Concentrates Contains: Soy



5 oz | 10 oz Spinach



Scallions



1 Clove 2 Cloves Garlic



10 oz | 20 oz Chicken Cutlets



1 TBSP | 2 TBSP Flour Contains: Wheat



Pork Ramen Stock Concentrate



1 tsp | 1 tsp Sriracha



3 TBSP | 6 TBSP Sour Cream Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



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

# **HELLO**

# **MISO SPAGHETTI**

A mash-up of savory Italian and Japanese flavors makes for one deliciously creamy bowl of pasta!

# SPICY MISO SPAGHETTI WITH CHICKEN & BACON

plus Spinach & Parmesan



PREP: 5 MIN COOK: 30 MIN CALORIES: 1030



#### **FLOUR POWER**

You'll coat chicken with flour for a crispier, evenly browned exterior that sauce just loves clinging to. It works like a charm!

#### **BUST OUT**

- Large pot
- Strainer
- Large pan
- Plastic wrap
- Paper towels
- Mallet
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar
- Butter (2 TBSP | 4 TBSP) Contains: Milk

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## 1 COOK BACON

- · Bring a large pot of salted water to a boil. Wash and dry produce.
- Heat a large dry pan over medium-high heat. Add bacon\*; cook, turning occasionally and reducing heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Carefully discard all but a thin layer of bacon fat from pan.
- · Once bacon is cool enough to handle, roughly chop.



#### 2 PREP

· Trim and thinly slice scallions, separating whites from greens. Peel and mince or grate garlic.



## **3 COOK PASTA**

• Once water is boiling, add spaghetti to pot. Cook, stirring occasionally, until al dente, 9-11 minutes; drain.



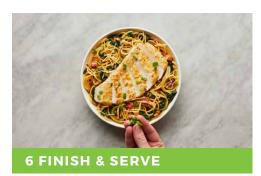
## **4 COOK CHICKEN**

- While pasta 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 ½ inch thick. Season with salt and pepper; dust all over with flour, shaking off excess.
- Heat pan with **bacon fat** over medium-high heat (if there's not enough bacon fat, add a drizzle of oil). Add chicken: cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan and let cool slightly, 1-2 minutes



#### **5 FINISH PASTA**

- Heat a drizzle of oil in same pan over medium heat. Add scallion whites and garlic; cook, stirring constantly, until fragrant, 30-60 seconds.
- Add miso sauce concentrates, pork ramen stock concentrate, half the Sriracha, ½ cup cold water, and a pinch of sugar (all the Sriracha and 34 cup cold water for 4 servings); bring to a simmer. Add spinach, drained spaghetti, and bacon; toss until pasta is evenly coated and spinach has wilted. TIP: Add water 1 TBSP at a time if sauce is too thick.
- Turn off heat and stir in sour cream and 2 TBSP butter (4 TBSP for 4). Taste and season with salt and pepper if desired.



- Slice chicken crosswise
- Divide **pasta** between shallow bowls; top with Parmesan, chicken, and scallion greens. Serve.