



SPICY MISO SPAGHETTI WITH CHICKEN & BACON

plus Spinach & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



6 oz | 12 oz
Spaghetti
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Flour
Contains: Wheat



2 | 4
Miso Sauce
Concentrates
Contains: Soy



1 | 2
Pork Ramen Stock
Concentrate



1 tsp | 1 tsp
Sriracha



5 oz | 10 oz
Spinach



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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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!



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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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

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



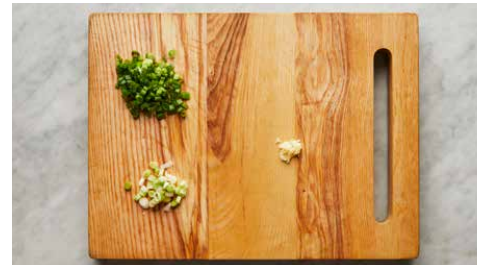
1 COOK BACON

- 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.



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.



2 PREP

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



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 concentrate, pork ramen stock concentrate, half the Sriracha, ½ cup cold water**, and a **pinch of sugar** (**all the Sriracha and ¾ 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.



3 COOK PASTA

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



6 FINISH & SERVE

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