



CHICKEN & SNOW PEA MISO BUTTER SPAGHETTI

with Dark Meat Chicken, Bok Choy & Napa Cabbage

INGREDIENTS

4 PERSON | 8 PERSON



4 | 8
Scallions



4 oz | 8 oz
Snow Peas



12 oz | 24 oz
Spaghetti
Contains: Wheat



4 TBSP | 8 TBSP
Soy Sauce
Contains: Soy, Wheat



20 oz | 40 oz
Diced Skinless Dark
Meat Chicken



8 oz | 16 oz
Bok Choy and
Napa Cabbage



2 tsp | 4 tsp
Garlic Powder



4 | 8
Miso Stock
Concentrates
Contains: Soy



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



1 tsp | 2 tsp
Korean Chili
Flakes



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
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HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers! Flip over to learn what to do with any extra helpings.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 730



FLAVOR SAVOR

Save any leftover spaghetti in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- 2 Large pots
 - Whisk
 - Strainer
 - Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (4 TBSP | 8 TBSP)
- Contains: Milk

MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. 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 HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Bring a large pot of **salted water** to a boil. Cut **4 TBSP butter (8 TBSP for 8 servings)** into small pieces and keep refrigerated until ready to use in Step 5.
- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim and remove strings from **snow peas**; cut diagonally into 2-inch pieces.



4 COOK VEGGIES & FINISH CHICKEN

- Add **snow peas, bok choy and napa cabbage, garlic powder, remaining soy sauce, a pinch of salt, and pepper** to pot with **chicken mixture**. Cook, stirring constantly and scraping up any browned bits, until veggies are tender and chicken is cooked through, 2-4 minutes. **TIP: If pasta is still cooking, remove pot with chicken and veggies from heat and cover to keep warm until Step 5.**



2 COOK PASTA

- Once water is boiling, add **spaghetti** and **half the soy sauce** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water (1½ cups for 8 servings)**, then drain.



5 MAKE SAUCE & FINISH PASTA

- Once pasta is done, return pot with **chicken and veggies** to stovetop over medium-high heat. Stir in **¼ cup reserved pasta cooking water (½ cup for 8 servings), stock concentrates, and sweet soy glaze**. Bring to a boil, then reduce to a low simmer.
- Whisk in **butter pieces** and cook, whisking constantly, until fully incorporated and sauce is silky, 2-3 minutes.
- Remove from heat; add **drained spaghetti** and toss until well coated. **(TIP: If needed, stir in additional reserved pasta cooking water a splash at a time until everything is coated in sauce.)** Taste and season with **salt and pepper** if desired.



3 START CHICKEN

- While pasta cooks, open package of **chicken*** and drain off any excess liquid.
- Heat a **large drizzle of oil** in a second large heavy-bottomed pot over medium-high heat. Add chicken and **scallion whites** in a single layer; cook, undisturbed, until slightly browned on one side, 3 minutes. **(Chicken will continue cooking in next step.)**



6 SERVE

- Divide **pasta** between shallow bowls and top with **scallion greens, sesame seeds**, and as many **chili flakes** as you like. Serve.

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