



# LEMONY SPAGHETTI WITH BRUSSELS SPROUTS

sprinkled with Toasted Panko & Chives

## INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ¼ oz  
Chives



8 oz | 16 oz  
Brussels Sprouts



1 | 1  
Lemon



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



1 tsp | 1 tsp  
Chili Flakes



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



1 oz | 2 oz  
Cheese Roux Concentrate  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



¼ Cup(s) | ½ Cup(s)  
Panko Breadcrumbs  
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.



## HelloCustom

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



10 oz | 20 oz  
Chopped Chicken Breast

Calories: 920



10 oz | 20 oz  
Diced Skinless Dark Meat Chicken

Calories: 910



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 720



HELLO

### GARLIC HERB BUTTER

Aromatic and herbaceous, this butter has a luxurious flavor.

### SHREDDY MERCURY

To get those bistro-style shreds on your Brussels, first grab your sharpest knife, then slice them in half lengthwise (through the stem) and crosswise thinly. P.S. You can also use a food processor with the shredding blade.

### BUST OUT

- Large pot
- Zester
- Strainer
- Large pan
- Small bowl
- Whisk
- Kosher Salt
- Black Pepper
- Olive Oil
- Butter  
Contains: Milk

### MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

### HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



### 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**.



### 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.



### 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 medium-high 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.



### 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 **chopped chicken breast** or **dark meat chicken** to **sauce** along with **drained spaghetti**.



### 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.

- Open package of **chopped chicken breast\*** or **dark meat chicken\*** and drain off any excess liquid; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a second large pan over medium-high heat. Add chopped chicken breast or dark meat chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Transfer to a plate.



### 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.

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