



BACON & CREAM SUPREME SPAGHETTI

with Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli Florets



4 oz | 8 oz
Bacon



6 oz | 12 oz
Spaghetti
Contains: Wheat



1 oz | 2 oz
Cheese Roux Concentrate
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

CHEESE ROUX

This sauce base adds luxurious flavor and creaminess to bacon-and-broccoli-studded spaghetti.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 900



STAR(CH) OF THE SHOW

Our test kitchen's secret to a luxurious, silky sauce? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka make it nice and smooth) so it reaches a noodle-coating consistency and allows the cheese to melt evenly (no clumps here!). Two birds, one stone!

BUST OUT

- Large pot
- Baking sheet
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Cut **broccoli florets** into bite-size pieces if necessary.



2 ROAST BROCCOLI & BACON

- Toss **broccoli** on one side of a baking sheet with a **drizzle of olive oil**; season with **salt** and **pepper**. Place **bacon*** on empty side of sheet. (**For 4 servings, divide between 2 baking sheets; roast bacon on top rack and broccoli on middle rack.**)
- Roast on top rack until broccoli is tender and bacon is crispy, 15-20 minutes. **TIP: If bacon is done before broccoli, remove from sheet and continue roasting broccoli.**
- Once bacon is cool enough to handle, chop into bite-size pieces.



3 COOK PASTA

- While everything roasts, add **spaghetti** to pot of boiling water. Cook until al dente, 9-11 minutes.
- Reserve **1½ cups pasta cooking water (2 cups for 4 servings)**, then drain. Keep empty pot handy for the next step.



4 MAKE SAUCE

- Once bacon and broccoli are done, heat pot used for pasta 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**.



5 TOSS PASTA

- Add drained **spaghetti, garlic herb butter**, and **half the Parmesan** (save the rest for serving) to pot with **sauce**. Cook, tossing, until butter has melted and pasta is coated in a creamy sauce, 1-2 minutes. (**TIP: If necessary, stir in more pasta cooking water a splash at a time.**) Taste and season with **salt** and **pepper**.



6 FINISH & SERVE

- Stir **bacon** and **broccoli** into **pasta**, then divide pasta between plates. Sprinkle with **remaining Parmesan** and serve.

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