



CRISPY CHICKEN & BACON ALFREDO

with Spinach, Parmesan & Chives

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Chives



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



12 oz | 24 oz
Chicken Breasts



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



6 oz | 12 oz
Spaghetti
Contains: Wheat



4 oz | 8 oz
Bacon



5 oz | 10 oz
Spinach



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



HELLO

ALFREDO

Strands of spaghetti are coated in an ultra-creamy, ultra-cheesy sauce that includes Parmesan for some nutty, savory flavor.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1230



SAUCE BOSS

The secret to a luxuriously creamy alfredo sauce? Pasta cooking water!

The starch that the spaghetti releases while cooking helps emulsify the cheesy sauce (aka makes it nice and smooth).

BUST OUT

- Large pot
- Large pan
- Baking sheet
- Whisk
- Small bowl
- Kosher salt
- Paper towels
- Black pepper
- Strainer
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)

Contains: Milk



1 PREP & MIX PANKO

- Adjust rack to middle position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Lightly oil** a baking sheet. **Wash and dry produce.**
- Mince **chives**.
- Place **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until melted, 30 seconds. Stir in **panko**, **half the garlic powder** (you'll use the rest later), and a **large drizzle of oil**. Season with **salt** and **pepper**.



2 ROAST CHICKEN

- Pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**. Place on prepared baking sheet. Evenly spread a **thin layer of sour cream** onto tops of chicken (you may have some left over). Mound coated sides with **panko mixture**, pressing to adhere (no need to coat the undersides).
- Roast on middle rack until crust is golden brown and chicken is cooked through, 18-22 minutes.



3 COOK PASTA

- 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 5.)



4 COOK BACON & SPINACH

- Meanwhile, heat a large, dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Transfer bacon to a paper-towel-lined plate. Once cool enough to handle, chop into small pieces.
- Let pan with **bacon fat** cool slightly, then carefully add **spinach**. (TIP: Allowing the pan to cool will help prevent splattering.) Cook over medium heat, stirring, until wilted, 1-2 minutes. Season with **salt** and **pepper**. Turn off heat.



5 MAKE SAUCE

- Once pasta and bacon are done, return empty pot used for pasta to medium heat. Add **cheese roux**, **remaining garlic powder**, and **1 cup reserved pasta cooking water** (1½ cups for 4 servings); whisk to combine. Cook, whisking, until slightly thickened, 2-3 minutes.
- Lower heat to medium low and whisk in **cream cheese** until melted and combined.



6 TOSS PASTA

- Add drained **spaghetti**, **Parmesan**, **half the chives**, and **2 TBSP butter** (3 TBSP for 4 servings) to pot with **alfredo sauce**. Cook, stirring, until butter melts and pasta is coated in a creamy sauce.
- Stir in **bacon** and **spinach**. (TIP: If needed, stir in more reserved pasta cooking water a splash at a time.) Season with **salt** and **pepper** to taste.



7 SERVE

- Divide **pasta** between plates. Top with **crispy chicken**. Garnish with **remaining chives** and serve.

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*Chicken is fully cooked when internal temperature reaches 165°. *Bacon is fully cooked when internal temperature reaches 145°.

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