



# CRISPY CHICKEN & BACON ALFREDO

with Spinach, Parmesan & Chives

## INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz  
Chives



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



10 oz | 20 oz  
Chicken Cutlets



1½ TBSP | 3 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  
PHILADELPHIA®  
Cream Cheese  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

ALFREDO

Ultra-creamy/cheesy sauce features nutty,  
savory Parmesan.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1150



PHILADELPHIA®  
CREAM CHEESE

Transform your recipe  
with the rich, creamy  
taste of PHILADELPHIA®.  
Made with only the  
freshest milk and cream.



# HELLO FRESH

## SAUCE BOSS

The secret to a luxurious sauce? Pasta cooking water! The starch helps emulsify the cheesy sauce, making it nice and smooth.

## BUST OUT

- Large pot
- Baking sheet
- Small bowl
- Paper towels
- Strainer
- Large pan
- Whisk

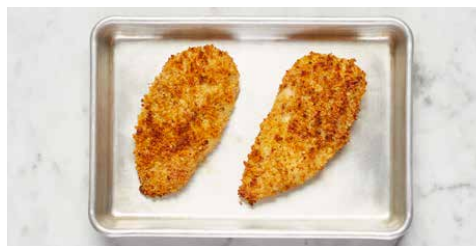
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)

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 **PHILADELPHIA® 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 has melted 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 **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°.