



ALFREDO-STYLE SPAGHETTI WITH HERBED PORK

plus Zucchini & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 | 2
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



1 TBSP | 2 TBSP
Italian Seasoning



10 oz | 20 oz
Pork Chops



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



2 TBSP | 4 TBSP
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!



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Chicken Cutlets

Calories: 750



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 790



HELLO

ALFREDO SAUCE

This ultra-creamy, cheesy sauce stars nutty, savory Parmesan.

STAR(CH) OF THE SHOW

Our test kitchen's secret to silky sauce? Pasta cooking water! The starchy liquid helps make the sauce nice and smooth.

BUST OUT

- Large pot
- Zester
- Strainer
- Large pan
- Paper towels
- Whisk

- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut into ½-inch-thick half-moons. Zest and quarter **lemon**.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **2 cups pasta cooking water (4 cups for 4 servings)**, then drain.



3 COOK ZUCCHINI

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and season with **1 tsp Italian Seasoning (2 tsp for 4 servings)**, **salt**, and **pepper**. (You'll use more Italian Seasoning in the next step.) Cook, stirring occasionally, until softened and lightly browned, 5-7 minutes (**7-10 minutes for 4 servings**).
- Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan and let cool slightly.



4 SEASON & COOK PORK

- Pat **pork*** dry with paper towels and season all over with **1 tsp Italian Seasoning (2 tsp for 4 servings)**, **salt**, and **pepper**. (Be sure to measure the Italian Seasoning—we sent more!)
- Heat a **drizzle of oil** in same pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Once pork is cool enough to handle, dice into bite-size pieces. Wipe out pan and let cool slightly.



5 START SAUCE

- Return same pan to medium heat. Add **1 cup reserved pasta cooking water (1½ cups for 4 servings)** and **cheese roux concentrate**; whisk to combine. Cook, whisking, until slightly thickened, 2-3 minutes.
- Reduce heat to medium low; whisk in **cream cheese** until melted and combined. (TIP: If needed, stir in more reserved cooking water a splash at a time.) Season lightly with **pepper**.



6 FINISH SAUCE & TOSS

- Add **drained spaghetti**, **Parmesan**, **1 TBSP butter (2 TBSP for 4 servings)**, a **big squeeze of lemon juice**, and a **pinch of lemon zest** to pan with **sauce**.
- Reduce heat to low. Cook, tossing, until butter is melted and pasta is coated in a creamy sauce, 1 minute.
- Add **zucchini** and **diced pork**; toss to coat.
- Taste and season with **salt**, **pepper**, and more **lemon juice** if desired.

- Once **chicken** is cool enough to handle, cut into bite-size pieces. Add to pan along with **zucchini**.



7 SERVE

- Divide **pasta** between shallow bowls and serve with any **remaining lemon wedges** on the side.

- Swap in **chicken*** for pork. Cook chicken until cooked through, 3-5 minutes per side. Transfer to a cutting board to rest.

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

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

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