



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



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 1 tsp
Chili Flakes



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



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!



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



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 1010



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



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

CRISPY BUSINESS

Arrange your Brussels sprouts cut sides down. Trust us—the more surface area there is for browning, the crispier and tastier the sprouts.

BUST OUT

- Large pot
- Zester
- Strainer
- Large pan (or 2 large pans)
- Small bowl
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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.



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.

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a second large pan over medium-high heat. Add chicken or **sausage***; cook, stirring frequently, 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.

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

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

• Add **chicken** or **sausage** to **sauce** along with **drained spaghetti**.