



BACON & CREAM SUPREME SPAGHETTI

with Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli



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



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HELLO

CHEESE ROUX

This sauce base adds luxurious flavor
and creaminess

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 840



STAR(CH) OF THE SHOW

Our chef's secret to silky sauce? Pasta cooking water! The starchy liquid helps create a smooth sauce.

BUST OUT

- Large pot
- Baking sheet
- Kosher Salt
- Black Pepper
- Olive Oil
- Strainer
- Whisk

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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** 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

- 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 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**. Toss 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 pot with **pasta**.
- Divide pasta between plates. Sprinkle with **remaining Parmesan** and serve.

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