



BACON & CREAM SUPREME SPAGHETTI

with Broccoli



HELLO CHEESE ROUX

This sauce base adds luxurious flavor and creaminess to bacon-and-broccoli-studded spaghetti.

PREP: 5 MIN

TOTAL: 30 MIN

CALORIES: 900



Broccoli Florets



Bacon



Spaghetti
(Contains: Wheat)



Cheese Roux
Concentrate
(Contains: Milk)



Cream Cheese
(Contains: Milk)



Garlic Herb
Butter
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG

Our test kitchen's secret to a luxurious, silky sauce? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka makes it nice and smooth) so it reaches a noodle-coating consistency and allows the cheese to melt evenly (no clumps here!). Two birds, one stone!

BUST OUT

- Large pot
- Baking sheet
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Broccoli Florets **8 oz | 16 oz**
- Bacon* **4 oz | 8 oz**
- Spaghetti **6 oz | 12 oz**
- Cheese Roux Concentrate **1 oz | 2 oz**
- Cream Cheese **2 TBSP | 4 TBSP**
- Garlic Herb Butter **2 TBSP | 4 TBSP**
- Parmesan Cheese **¼ Cup | ½ Cup**

* Bacon is fully cooked when internal temperature reaches 145 degrees.



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 florets** 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.



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. Lower heat to medium low and whisk in **cream cheese** to combine.

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3 COOK PASTA

While everything roasts, add **spaghetti** to pot of boiling water. Cook until al dente, 9-11 minutes. Reserve **1½ cups pasta cooking water** (2 cups for 4 servings), then drain.



5 TOSS PASTA

Add **spaghetti**, **garlic herb butter**, and half the **Parmesan** (save the rest for serving) to pot with **sauce**. Cook, tossing, until butter has melted and pasta is coated in a creamy sauce, 1-2 minutes. (**TIP:** If necessary, stir in more reserved pasta cooking water a splash at a time.) Taste and season with **salt** and **pepper**.



6 FINISH & SERVE

Stir **bacon** and **broccoli** into **pasta**; divide pasta between plates. Sprinkle with remaining **Parmesan** and serve.

WORTH A MILL

Garnish your pasta with some freshly ground black pepper for a Roman-style *cacio e pepe* (or "cheese and pepper") finish.

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