



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 Clove | 2 Cloves
Garlic



2 | 4
Scallions



1 | 1
Yellow Onion



6 oz | 12 oz
Spaghetti
Contains: Wheat



4 oz | 8 oz
Bacon



1 TBSP | 2 TBSP
Italian Seasoning



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Chicken Stock
Concentrate



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

ITALIAN CHEESE BLEND

A winning mixture of mozzarella, provolone,
Asiago, and Parmesan

BRING HOME THE BACON SPAGHETTI

with Tomatoes, Bell Pepper, Italian Cheese Blend & Scallions



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 870



FOND OF FOND

When stirring in Step 4, scraping up the browned bits (aka *fond*) from the bottom of the pot is an easy way to maximize flavor!

BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (½ 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.**
- Halve, core, and thinly slice **bell pepper** into strips. Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Halve, peel, and finely chop **half the onion** (whole onion for 4 servings).



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water** (1½ cups for 4 servings), then drain.



3 COOK BACON

- While pasta cooks, heat a large dry pan over medium-high heat. Add **bacon*** in an even layer. Cook, turning occasionally and adjusting heat if browning too quickly, until bacon is crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Carefully discard all but a **thin layer of bacon fat**.
- Once cool enough to handle, roughly chop.



4 START SAUCE

- While bacon cools, heat a **drizzle of oil** in same pan over medium-high heat. Add **bell pepper, chopped onion, scallion whites, Italian Seasoning, salt, and pepper**. Cook, stirring and scraping up any browned bits from bottom of pan, until veggies are browned and tender, 5-7 minutes. **TIP: Add a splash of water if veggies are browning too quickly.**
- Stir in **garlic** and cook until fragrant, 30 seconds.



5 FINISH SAUCE

- Stir **crushed tomatoes, stock concentrate, half the chopped bacon, ¼ cup reserved pasta cooking water** (⅓ cup for 4 servings), and ½ tsp **sugar** (1 tsp for 4) into same pan. Cook, stirring, until thickened, 2-4 minutes.
- Reduce heat to low. Stir in **half the cheese** and **1 TBSP butter** (2 TBSP for 4) until melted and incorporated. Season with **salt and pepper**.



6 FINISH & SERVE

- Stir drained **spaghetti** into **sauce** and toss until thoroughly coated. Taste and season with **salt and pepper**. **TIP: Add another splash of pasta cooking water and a drizzle of olive oil for an extra glossy sauce.**
- Divide **pasta** between bowls; top with **remaining cheese** and **remaining bacon**. Sprinkle with **scallion greens** and serve.

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