

INGREDIENTS

2 PERSON | 4 PERSON

1 Clove 2 Cloves

Garlic

6 oz | 12 oz

Spaghetti





1

1 | 1 Yellow Onion



1 TBSP | 2 TBSP Italian Seasoning



ISP 1:



13.76 oz | 27.52 oz Crushed Tomatoes



Scallions

1 | 2 Chicken Stock Concentrate



½ Cup | 1 Cup Italian Cheese Blend Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

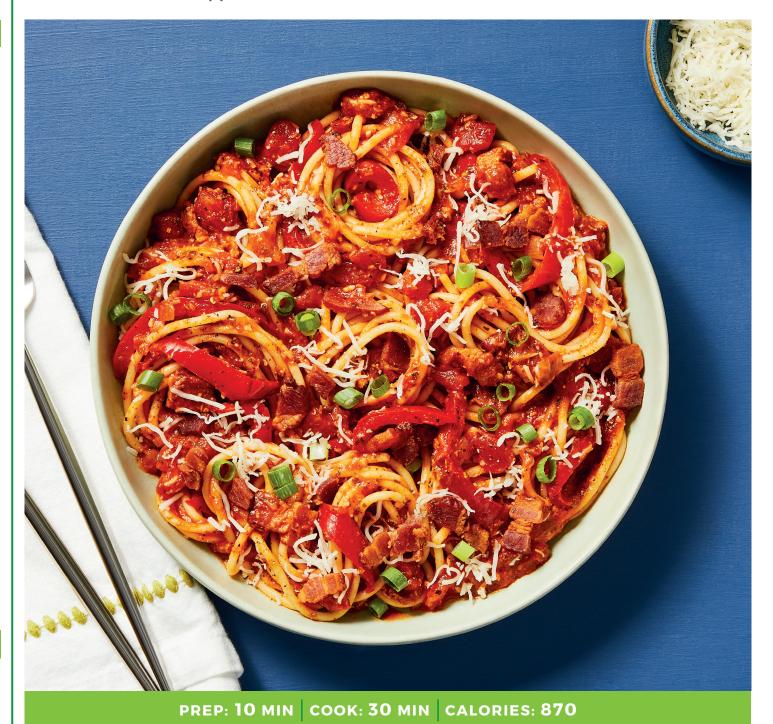
HELLO

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



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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 (1/2 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

 Contains: Milk

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



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 ⅙ 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.

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