



# BUON APPETITO BACON CHICKEN

over Creamy Sun-Dried Tomato Spaghetti

GOURMET

## INGREDIENTS

2 PERSON | 4 PERSON



1.5 oz | 3 oz  
Sun-Dried Tomatoes



1 Clove | 2 Cloves  
Garlic



4 oz | 8 oz  
Grape Tomatoes



1 | 1  
Green Herb Blend



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



1 TBSP | 2 TBSP  
Tuscan Heat Spice



4 oz | 8 oz  
Bacon



10 oz | 20 oz  
Chicken Cutlets



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



6 oz | 12 oz  
Spaghetti  
Contains: Wheat



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk

## HELLO

### SUN-DRIED TOMATOES

These rich, sweet, and tangy sun-kissed beauties are bursting with umami flavor.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1140



## BRING HOME THE BACON

Rather than discarding the extra bacon fat in step 2, we highly recommend saving it! Store it in the fridge, then use it in place of butter for smoky scrambled eggs, mash it into potatoes, or melt some to start fried rice.

## BUST OUT

- Large pot
- Small bowl
- Large pan
- Paper towels
- Baking sheet
- Strainer
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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### 1 PREP & MIX PANKO

- Adjust rack to top position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Finely chop **sun-dried tomatoes**. Peel and mince or grate **garlic**. Halve **grape tomatoes** lengthwise. Pick **parsley leaves** from stems; finely chop leaves. Thinly slice **chives**.
- In a small bowl, combine **panko**, half the **Parmesan** (save the rest for serving), **1 tsp Tuscan Heat Spice** (2 tsp for 4 servings), and a large drizzle of **olive oil**. (You'll use more Tuscan Heat Spice later.) Season with **salt** and **pepper**.



### 4 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain.



### 2 COOK BACON

- Heat a large pan over medium-high heat. Add **bacon\*** and cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Transfer to a paper-towel-lined plate. Turn off heat. Discard all but **1 tsp bacon fat** (you'll use it to make the sauce in step 5).
- Once bacon is cool enough to handle, roughly chop.



### 5 MAKE SAUCE

- Meanwhile, return pan with reserved **bacon fat** to medium heat with **1 TBSP butter**. Add **sun-dried tomatoes** and **garlic**; cook, stirring occasionally, until fragrant, 1-2 minutes. Season with **salt** and **pepper**.
- Stir in **cream cheese** and **½ cup plain water** (½ cup for 4 servings). Bring to a simmer and cook, stirring, until slightly reduced, 1-2 minutes.



### 3 ROAST CHICKEN

- While bacon cooks, pat **chicken\*** dry with paper towels and season all over with **1 tsp Tuscan Heat Spice** (2 tsp for 4 servings), **salt**, and **pepper**. (Be sure to measure the Tuscan Heat Spice.) Place chicken on a baking sheet.
- Evenly spread **sour cream** onto top of each cutlet. Mound coated sides with **panko mixture**, pressing to adhere (no need to coat the undersides).
- Roast on top rack until crust is golden brown and chicken is cooked through, 15-18 minutes.



### 6 FINISH & SERVE

- Stir **grape tomatoes** into pan with **sauce**. Add drained **spaghetti** and **1 TBSP butter** (2 TBSP for 4 servings); toss to combine. (TIP: If needed, stir in reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.) Stir in half the **chopped parsley** and **chives**; season with **salt** and **pepper**.
- Divide **pasta** between plates or shallow bowls. Top with **chicken**. (TIP: Slice chicken crosswise first if desired.) Sprinkle with **bacon**, remaining **Parmesan**, and remaining chopped parsley and chives. Serve.

\* Bacon is fully cooked when internal temperature reaches 145°.  
\* Chicken is fully cooked when internal temperature reaches 165°.