



SPAGHETTI WITH BRUSSELS SPROUTS, LEMON & PARM

sprinkled with Panko & Chives

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Brussels Sprouts



¼ oz | ¼ oz
Chives



1 | 1
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



1 tsp | 1 tsp
Chili Flakes

HELLO

CRISPY PANKO

This pasta topper lends a toasty flavor and crispy contrast to creamy, dreamy pasta.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 750



SPROUTS HONOR

In step 1, you'll be slicing your Brussels sprouts into shreds. This easy preparation gives the veg a fun texture and helps it cook nice and quick. Try shredding and sautéing Brussels sprouts again and then tossing with grated Parmesan, toasted walnuts, and a zesty vinaigrette for a tasty warm side salad.

BUST OUT

- Large pot
- Zester
- Strainer
- Large pan
- Small bowl
- Whisk
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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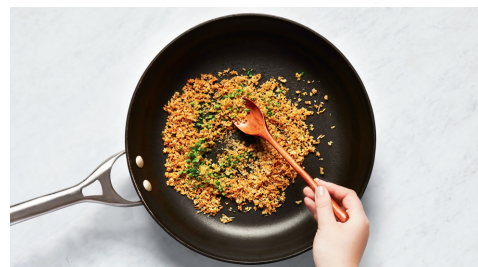
1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Trim and halve **Brussels sprouts** lengthwise; lay flat, then thinly slice crosswise into shreds. Mince **chives**. Zest and quarter **lemon**.



4 START SAUCE

- Once spaghetti is drained, heat empty pot 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** until combined.



2 COOK PASTA & TOAST PANKO

- Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes.
- Reserve **1½ cups pasta cooking water (2 cups for 4 servings)**, then drain. Keep empty pot handy for step 4.
- Meanwhile, melt **1 TBSP plain butter (2 TBSP for 4)** in a large pan over medium-high heat. Add **panko** and cook, stirring, until golden and toasted, 2-3 minutes. Stir in **half the chives** and season with **salt** and **pepper**.
- Turn off heat; transfer to a small bowl. Wipe out pan.



5 FINISH SAUCE & PASTA

- Add drained **spaghetti**, **Brussels sprouts**, **garlic herb butter**, **Parmesan**, **remaining chives**, **half the lemon zest**, and a **big squeeze of lemon juice** to pot with **sauce**. Cook, tossing, until butter melts and pasta is coated in a creamy sauce, 1 minute. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**
- Taste and season with **salt**, **pepper**, and more lemon juice if desired.



3 COOK BRUSSELS SPROUTS

- Heat a **large drizzle of olive oil** in same pan over medium-high heat. Add **Brussels sprouts** and season with **salt** and **pepper**. Cook, stirring occasionally, until bright green and slightly softened, 4-6 minutes.
- Stir in a **pinch of chili flakes** if desired; cook for 30 seconds more. Turn off heat.



6 SERVE

- Divide **pasta** between bowls. Top with **panko** and **remaining lemon zest** to taste. Sprinkle with **remaining chili flakes** if desired. Serve with any **remaining lemon wedges** on the side.