CRISPY CHICKEN & BACON ALFREDO
with Spinach, Parmesan & Chives

HELLO ALFREDO
Strands of spaghetti are coated in an ultra-creamy, ultra-cheesy sauce that includes Parmesan for some nutty, umami flavor.

INGREDIENTS

2 PERSON | 4 PERSON

1/4 oz | 1/4 oz
Chives

1 tsp | 2 tsp
Garlic Powder

2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

4 oz | 8 oz
Bacon

1 oz | 2 oz
Cheese Roux Concentrate
Contains: Milk

1/4 Cup | 1/4 Cup
Parmesan Cheese
Contains: Milk

1/4 Cup | 1/4 Cup
Panko Bread crumbs
Contains: Wheat

12 oz | 24 oz
Chicken Breasts

6 oz | 12 oz
Spaghetti
Contains: Wheat

5 oz | 10 oz
Spinach

2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1230
In step 2, we instruct you to spread the tops of your chicken with sour cream. We prefer to use a basting brush for the job, but if you don’t have one, simply use the back of a spoon to evenly coat.

**Large pot**

**Baking sheet**

**Small bowl**

**Paper towels**

**Strainer**

**Cooking oil (1 TBSP | 1 TBSP)**

**Butter (3 TBSP | 5 TBSP)***

Contains: Milk

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### LIFE HACK

In step 2, we instruct you to spread the tops of your chicken with sour cream. We prefer to use a basting brush for the job, but if you don’t have one, simply use the back of a spoon to evenly coat.

### BUST OUT

- Large pot
- Baking sheet
- Small bowl
- Paper towels
- Strainer
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)

Contains: Milk

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### 1 PREP & MIX PANKO

- Adjust rack to middle position and preheat oven to 425 degrees. Bring a large pot of **salted warm** to a boil. **Lightly oil** a baking sheet. Wash and dry produce.
- Mince chives.
- Place 1 TBSP butter (2 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until melted, 30 seconds. Stir in **panko**, **half the garlic powder** *(you’ll use the rest later)*, and a **large drizzle of oil**. Season with **salt** and **pepper**.

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### 2 ROAST CHICKEN

- Pat chicken* dry with paper towels; season all over with **salt** and **pepper**. Place on prepared baking sheet. Evenly spread a thin layer of sour cream onto tops of chicken (you may have some left over). Mound coated sides with **panko mixture**, pressing to adhere (no need to coat the undersides).
- Roast on middle rack until crust is golden brown and chicken is cooked through, 18-22 minutes.

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### 3 COOK PASTA

- 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 5.

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### 4 COOK BACON & SPINACH

- Meanwhile, heat a large, dry pan over medium-high heat. Add bacon* and cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Transfer bacon to a paper-towel-lined plate. Once cool enough to handle, chop into small pieces.
- Let pan with **bacon fat** cool slightly, then carefully add spinach. (TIP: Allowing the pan to cool will help prevent splattering.) Cook over medium heat, stirring, until wilted, 1-2 minutes. Season with **salt** and **pepper**. Turn off heat.

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### 5 MAKE SAUCE

- Once pasta and bacon are done, return empty pot used for pasta to medium heat. Add **cheese roux**, **remaining garlic powder**, and 1 cup reserved pasta cooking water (1½ cups for 4 servings) to pot. **Whisk** to combine. Cook, whisking, until slightly thickened, 2-3 minutes.
- Lower heat to medium low and whisk in 2 TBSP butter. Turn off heat.

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### 6 TOSS PASTA

- Add drained spaghetti, Parmesan, **half the chives**, and 2 TBSP butter (3 TBSP for 4 servings) to pot with alfredo sauce. Cook, stirring, until butter has melted and pasta is coated in a creamy sauce.
- Stir in **bacon** and **spinach**. (TIP: If needed, stir in more reserved pasta cooking water a splash at a time.) Season with **salt** and **pepper** to taste.

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### 7 SERVE

- Divide pasta between plates. Top with crispy chicken. Garnish with **remaining chives** and serve.

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

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