



Chicken, Sweet Corn & Bacon Spaghetti

with Spinach & Parmesan



20-30min



2 Servings

| This version of the recipe is customized with chicken breasts.

What we send

- 2 (4 oz) pkgs thick-cut bacon
- 2 scallions
- 1 Fresno chile
- 6 oz spaghetti ¹
- 10 oz corn
- ¾ oz Parmesan ⁷
- 3 oz baby spinach
- 12 oz pkg boneless, skinless chicken breasts

What you need

- kosher salt & ground pepper
- butter ⁷
- olive oil

Tools

- large pot
- large skillet
- medium skillet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1330kcal, Fat 60g, Carbs 93g, Protein 99g



1. Cook bacon

Bring a large pot of **salted water** to a boil.

Cut **bacon** into ½-inch pieces. Place bacon in a large skillet and set over medium-high heat (see front of recipe for pro tip). Cook bacon, stirring occasionally, until golden-brown and crisp, about 5 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate, leaving **bacon fat** in skillet; reserve skillet for step 4.



4. Cook scallions & corn

Return reserved skillet with **bacon fat** to medium-high heat. Add **scallions** and **corn**. Taste **Fresno chile** for heat level, then add 1 teaspoon to skillet (or more or less depending on heat preference); reserve **remaining chile** for serving. Cook, stirring occasionally, until corn is tender, 2-3 minutes.



2. Prep ingredients

While **bacon** cooks, trim **scallions**, then thinly slice about ¼ cup. Trim ends from **Fresno chile**, then thinly slice.

Add **spaghetti** to boiling **salted water** and cook until al dente, about 8 minutes. Reserve **1 cup cooking water**, then drain spaghetti.



5. Sauce spaghetti

Add **spaghetti** and **bacon** to skillet with **corn**, tossing to coat. Set over medium-high heat and add **Parmesan**, in large pinches to avoid clumping, stirring to combine after each. Add **reserved cooking water** and **2 tablespoons butter**. Cook, tossing constantly, until spaghetti is well coated and sauce is thickened and glossy, 2-3 minutes.



3. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board and cover to keep warm.



6. Finish & serve

Remove skillet from heat. Add **spinach** and toss until it is slightly wilted. Season to taste with **salt** and **pepper**. Slice **chicken**, if desired.

Serve **chicken** and **spaghetti** garnished with **remaining Fresno chile** and a **drizzle of oil**, if desired. Enjoy!