



Sweet Corn & Bacon Spaghetti

with Parmesan & Fresno Chile



20-30min



2 Servings

We found a new way to switch up spaghetti night. Hold the meatballs and put away the red sauce; we're tossing al dente spaghetti with sweet corn, baby spinach, crispy bacon, and red Fresno chiles for a bit of heat. Parmesan and butter make a creamy finale, perfect for any day of the week!

What we send

- 2 (4 oz) pkgs thick-cut bacon
- 2 scallions
- 1 Fresno chile
- $\frac{3}{4}$ oz Parmesan ⁷
- 6 oz spaghetti ¹
- 10 oz corn
- 3 oz baby spinach

What you need

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

Tools

- large pot
- large skillet
- microplane or grater
- colander

Cooking tip

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp. Start it in a cold pan, and render the fat slowly for maximum crispiness and pan drippings.

Allergens

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

Nutrition per serving

Calories 1160kcal, Fat 58g, Carbs 93g, Protein 60g



1. Cook bacon

Bring a large pot of **salted water** to a boil. Cut **bacon** into $\frac{1}{2}$ -inch pieces. Place bacon in a large skillet and set over medium-high heat. 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**. Add **1 teaspoon Fresno chile** 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 $\frac{1}{4}$ cup. Trim ends from **Fresno chile**, then thinly slice. Finely grate **Parmesan**.



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 spaghetti

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



6. Finish & serve

Remove skillet from heat. Add **spinach** and toss until it is slightly wilted. Season to taste with **salt** and **pepper**. Serve **spaghetti** garnished with **remaining Fresno chile** and a **drizzle of oil**, if desired. Enjoy!