



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. Pro 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.

What we send

- 8 oz thick-cut bacon
- scallions
- 1 Fresno chile
- 6 oz spaghetti ¹
- 10 oz corn
- ¾ oz grated Parmesan ⁷
- 3 oz baby spinach

What you need

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

Tools

- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 1150kcal, Fat 58g, Carbs 94g, Proteins 60g



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.



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!