

INGREDIENTS 2 PERSON | 4 PERSON 1.5 oz | 3 oz 1 Clove | 2 Cloves 4 oz | 8 oz Sun-Dried Grape Tomatoes Garlic Tomatoes ¼ oz | ¼ oz 6 oz | 12 oz 1/2 oz 1/2 oz Parsley Spaghetti Sliced Almonds **Contains: Wheat Contains: Tree Nuts** 3 TBSP | 6 TBSP 2 TBSP 4 TBSP

1 2 Veggie Stock Concentrate



Parmesan Cheese **Contains: Milk**



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



G Calories: 760



10 oz 20 oz Shrimp **Contains: Shellfish**

10 oz 20 oz 🕒 Chicken Breast Strips

G Calories: 810

SUN-DRIED TOMATO SPAGHETTI

with Fresh Parsley, Almonds & Parmesan



PREP: 10 MIN COOK: 20 MIN CALORIES: 610

19



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PASTA-BILITIES

When salting your pasta water, don't be shy-add a few big pinches until it tastes almost as salty as the sea!

BUST OUT

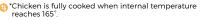
- Large pot Large pan
- 2 Small bowls Whisk
- Strainer • Paper towels 😫 🚱
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp) 😏 😌
- Butter (1 TBSP | 2 TBSP) Contains: Milk





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Shrimp are fully cooked when internal temperature reaches 145°.





1 PREP

- Bring a large pot of **salted water** to a boil. Wash and dry produce.
- Finely chop sun-dried tomatoes. Peel and mince or grate garlic. Halve grape tomatoes lengthwise; place in a small bowl and toss with a drizzle of olive oil, salt, and pepper. Pick parsley leaves from stems; finely chop leaves.



2 COOK PASTA

- Once water is boiling, add spaghetti to pot. Cook, stirring occasionally, until al dente. 9-11 minutes.
- Reserve 1/3 cup pasta cooking water (1/2 cup for 4 servings), then drain.



3 TOAST ALMONDS

- While pasta cooks, heat a large, dry pan over medium-high heat. Add **almonds** and cook, stirring often, until fragrant and lightly browned, 2-4 minutes.
- Turn off heat: transfer to a second small bowl. Wipe out pan.
- Rinse shrimp* under cold water. Pat
- shrimp or **chicken*** dry with paper towels. Heat a **drizzle of oil** in pan used for almonds over medium-high heat. Add shrimp or chicken; season with salt and pepper. Cook, stirring occasionally, until cooked through, 3-4 minutes for shrimp or 4-6 minutes for chicken. Turn off heat: transfer to a plate. Wipe out pan.



4 MAKE SAUCE

- Heat a **drizzle of olive oil** in pan used for almonds over medium heat. Add sundried tomatoes and garlic; cook, stirring occasionally, until fragrant, 1-2 minutes. Season with salt and pepper.
- Stir in stock concentrate and ¹/₃ cup plain water (1/2 cup for 4 servings). Bring to a simmer and cook until slightly reduced. 1-2 minutes.
- Reduce heat to low and whisk in cream cheese until fully incorporated.



5 FINISH PASTA

- Stir grape tomatoes into pan with sauce. Add drained spaghetti, half the Parmesan (save the rest for serving), and 1 TBSP butter (2 TBSP for 4 servings): toss to combine. TIP: If needed. stir in reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.
- Stir in half the chopped parsley. Season with salt and pepper. Turn off heat.

Stir shrimp or chicken into sauce along with spaghetti.



6 SERVE

• Divide **pasta** between bowls. Top with toasted almonds, remaining Parmesan, and remaining chopped parsley. Serve.