



SUN-DRIED TOMATO SPAGHETTI

with Fresh Parsley, Almonds & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1.5 oz | 3 oz
Sun-Dried Tomatoes



1 Clove | 2 Cloves
Garlic



4 oz | 8 oz
Grape Tomatoes



¼ oz | ¼ oz
Parsley



6 oz | 12 oz
Spaghetti
Contains: Wheat



½ oz | ½ oz
Sliced Almonds
Contains: Tree Nuts



1 | 2
Veggie Stock Concentrate



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
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.



10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 710



10 oz | 20 oz
Chopped Chicken Breast
Calories: 790



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 590



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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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.



4 MAKE SAUCE

- Heat a **drizzle of olive oil** in pan used for almonds over medium heat. Add **sun-dried tomatoes** and **garlic**; cook, stirring occasionally, until fragrant, 1-2 minutes. Season with **salt** and **pepper**.
- Stir in **stock concentrate** and **½ cup plain water (½ 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.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water (½ cup for 4 servings)**, then drain.



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**.



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, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



6 SERVE

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

 *Shrimp are fully cooked when internal temperature reaches 145°.

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