



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



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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

SUN-DRIED TOMATOES

These beauties are full of a sweet and tangy umami flavor.

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
- 2 Small bowls
- Strainer
- Large pan
- Whisk
- 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 $\frac{1}{3}$ **cup plain water** ($\frac{1}{2}$ **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.



2 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve $\frac{1}{3}$ **cup pasta cooking water** ($\frac{1}{2}$ **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 and pat dry with paper towels or open package of **chicken*** and drain off any excess liquid. 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°.