



VEGAN CREAMY TOMATO & MUSHROOM SPAGHETTI

with Shallot, Almonds & Parsley

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



2 Clove(s) | 4 Clove(s)
Garlic



1½ oz | 3 oz
Sun-Dried
Tomatoes



¼ oz | ½ oz
Parsley



1 | 1
Lemon



6 oz | 12 oz
Spaghetti
Contains: Wheat



1 | 2
Tomato Paste



4 TBSP | 8 TBSP
Sabra™ Classic
Hummus Singles
Contains: Sesame



1 tsp | 1 tsp
Chili Flakes



4 oz | 8 oz
Cremini
Mushrooms



2 | 4
Veggie Stock
Concentrates



½ oz | 1 oz
Sliced Almonds
Contains: Treenuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 820



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 630



SABRA™ CLASSIC HUMMUS

Sabra is America's #1 Hummus Brand! Your snacks wanna snack on Sabra. Pick up online or in-store at your local retailer today.



HELLO

HUMMUS

This chickpea dip adds garlicky creaminess to vegan sauce.

GET TOASTY

If you have an extra moment, toast the almonds in a dry pan over medium heat to amp up their flavor and crunch.

BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher Salt
- Olive Oil
- Black Pepper
- Cooking Oil
- Sugar

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Halve, peel, and thinly slice **shallot**. Peel and mince or grate **garlic**. Finely chop **sun-dried tomatoes**. Finely chop **parsley**. Quarter **lemon**.



4 FINISH SAUCE

- Add **garlic, sun-dried tomatoes, tomato paste,** and **1 tsp sugar** (2 tsp for 4 servings) to pan with **veggies**. Cook, stirring, until tomato paste is brick red and garlic is fragrant, 1-2 minutes.
- Stir **stock concentrates** and **1/3 cup reserved pasta cooking water** (1/2 cup for 4) into pan. (TIP: Ladle directly from pasta pot if pasta isn't finished cooking yet.) Bring to a simmer and cook until sauce has slightly reduced, 1-2 minutes.
- Reduce heat to low and stir in **Sabra™ Classic Hummus** and a **large drizzle of olive oil** until fully incorporated. (TIP: Add another splash of pasta cooking water if sauce seems dry.) Season with **salt** and **pepper**.



2 COOK PASTA

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

- Open package of **chicken*** and drain off any excess liquid; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 FINISH PASTA

- Add **drained spaghetti** and **half the parsley** to pan with **sauce**; stir until coated. TIP: If necessary, add another splash of reserved pasta cooking water and another drizzle of olive oil until everything is coated in a glossy sauce.
- Taste and season with **salt** and **pepper** if needed.
- Stir in **chicken** along with **pasta**.



3 START SAUCE

- While pasta cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and **shallot**; cook, stirring occasionally, until veggies are browned and slightly crispy, 6-8 minutes. Season with **salt** and **pepper**.

- Use pan used for chicken here.



6 SERVE

- Divide **pasta** between bowls. Top with **almonds, remaining parsley,** and as many **chili flakes** as you like.
- Squeeze **juice from one lemon wedge** (two wedges for 4 servings) over top. Serve with **remaining lemon wedges** on the side.

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