



INGREDIENTS

2 PERSON | 4 PERSON



1.5 oz | 3 oz
Sun-Dried
Tomatoes



1 Clove | 2 Cloves
Garlic



4 oz | 8 oz
Grape Tomatoes



1 | 1
Green Herb
Blend



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



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 780

SUN-DRIED TOMATO SPAGHETTI

with Fresh Herbs, Almonds & Parmesan



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 630



HELLO

SUN-DRIED TOMATOES

These sun-kissed beauties are packed with umami and bursting with rich, sweet, tangy flavor.

PASTA-BILITIES

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the spaghetti with enough seasoning (aka flavor) to complement the sauce.

BUST OUT

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

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⚡ * Shrimp is 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. Thinly slice **chives**.



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** and **half the chives**. Season with **salt and pepper**. Turn off heat.

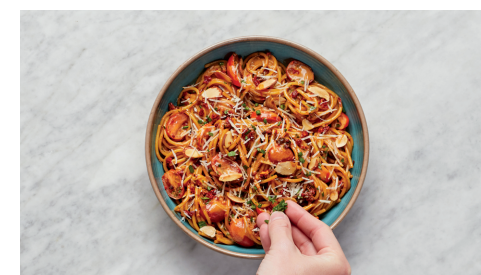
- ⚡ Stir cooked **shrimp** into pan with **spaghetti**.



3 TOAST ALMONDS

- While spaghetti 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, then pat dry with paper towels. Season all over with **salt and pepper**. Heat a **drizzle of oil** in pan used for almonds over medium-high heat. Add shrimp and cook, stirring occasionally, until opaque and cooked through, 3-5 minutes. Turn off heat; transfer to a plate. Wipe out pan.



6 SERVE

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

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