



## 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

HALL OF FAME



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



# HELLO FRESH

## 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 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 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. Thinly slice **chives**.



### 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 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; cook, stirring occasionally, until opaque and cooked through, 3-5 minutes. 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 **sun-dried 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 **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 parsley** and **half the chives**. Season with **salt** and **pepper**. Turn off heat.



### 6 SERVE

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