



TOMATO-HERB SPAGHETTI WITH A KICK

plus Spinach & Toasted Garlic Panko

INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



1 | 2
Tomato



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



¼ oz | ½ oz
Thyme



6 oz | 12 oz
Spaghetti
Contains: Wheat



1 | 2
Tomato Paste



1 tsp | 2 tsp
Chili Flakes



5 oz | 10 oz
Spinach



2 TBSP | 4 TBSP
Crème Fraîche
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: 680



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 730



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 530



HELLO

ABOUT THYME

This fragrant pantry staple adds an earthy, herbaceous flavor.

CRUMB'S THE WORD

Can't get enough of that crisp, savory breadcrumb topping? Sprinkle it over a side of broccoli (or pretty much any vegetable) in the last few minutes of roasting!

BUST OUT

- Large pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 🇺🇸 🇨🇦
- Strainer
- Paper towels 🇺🇸 🇨🇦



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince or grate **garlic**. Dice **tomato** into ½-inch pieces.



2 TOAST PANKO

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **panko**, **half the garlic**, and **half the thyme sprigs**; season with **salt** and **pepper**. Cook, stirring, until golden brown, 3-5 minutes.
- Turn off heat; transfer to a plate and discard thyme sprigs. Wipe out pan.



3 COOK SPAGHETTI

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **¼ cup pasta cooking water** (½ cup for 4 servings), then drain.

- 🇺🇸 🇨🇦 Rinse **shrimp*** under cold water, then pat dry with paper towels. Open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in pan used for panko over medium-high heat. Once pan is hot, add shrimp or chicken and season with **salt** and **pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 START SAUCE

- Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add **diced tomato**, **remaining garlic**, and **remaining thyme sprigs**; cook, stirring occasionally, until tomato is lightly browned, 1-2 minutes. Carefully remove and discard thyme sprigs.
- Add **tomato paste** to pan; season with **salt** and **pepper**. Cook, stirring constantly, until thoroughly combined, 1-2 minutes.

- 🇺🇸 🇨🇦 Use pan used for shrimp or chicken here.



5 FINISH SAUCE

- Stir in **¾ cup plain water** (1 cup for 4 servings) and as many **chili flakes** as you like. Cook, stirring frequently, until sauce has slightly thickened and diced tomato is softened, 2-4 minutes.
- Add **spinach**; season with **salt** and **pepper**. Cook, stirring frequently, until wilted, 1-3 minutes.
- Turn off heat; taste and season with more **salt** and **pepper** if desired. Keep covered off heat until ready to use.

- 🇺🇸 🇨🇦 Once spinach is wilted, turn off heat and stir in **shrimp** or **chicken**. Taste and season with **salt** and **pepper** if desired.



6 TOSS PASTA

- Return pan with **sauce** to medium heat. Add **drained spaghetti** and cook, stirring in **splashes of reserved pasta cooking water** as needed, until pasta is thoroughly coated in sauce, 1-2 minutes.
- Remove from heat and stir in **crème fraîche**. Taste and season with **salt** and **pepper** if desired. **TIP: For a richer pasta, stir in 1 TBSP butter (2 TBSP for 4 servings) along with crème fraîche.**



7 SERVE

- Divide **pasta** between shallow bowls. Top with **toasted panko** and **Parmesan** and serve.

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

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

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