

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz **Grape Tomatoes**



2 TBSP | 4 TBSP Cream Cheese



6 oz | 12 oz Spaghetti Contains: Wheat



4 oz | 8 oz Ricotta Cheese Contains: Milk



6 TBSP | 12 TBSP Parmesan Cheese Contains: Milk



1 TBSP | 2 TBSP Tuscan Heat Spice



Spinach





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



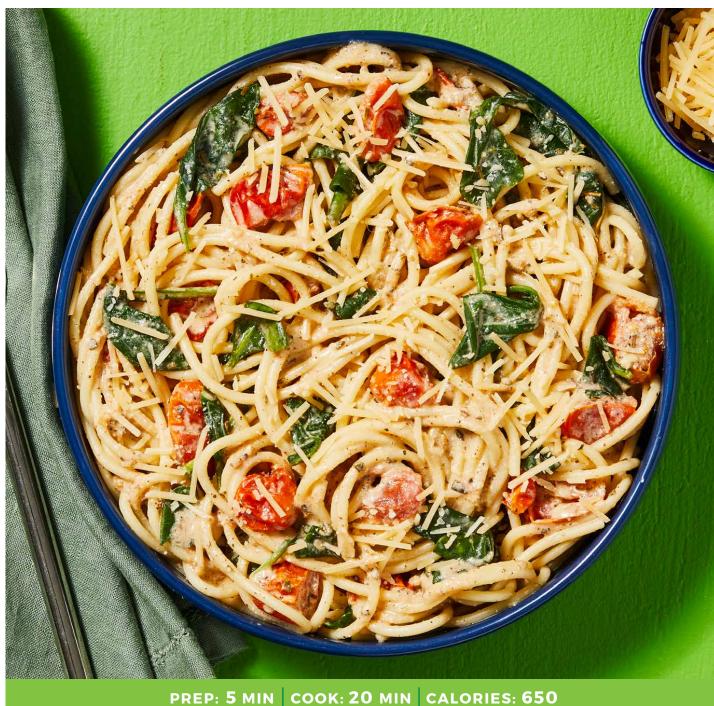
10 oz | **20 oz 6** Chopped Chicken Breast

G Calories: 770

Calories: 850

CREAMY PASTA TOSCANA

with Spinach, Ricotta & Parmesan





HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian herbs and a hint of dried chili packs a peppery punch.

WORTH YOUR SALT

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
- Paper towels 😉 😉
- Strainer
- Large pan 😉 😉
- Medium bowl
- Kosher salt
- · Black pepper
- Olive oil (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
 (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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- *Shrimp are fully cooked when internal temperature reaches 145°.
- *Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a large pot of salted water to a boil. Wash and dry produce.
- Halve grape tomatoes.
- Drop **cream cheese packets** in a glass of warm water to soften.
- § Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Transfer to a plate.



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 (1 cup for 4 servings), then drain.



3 START SAUCE

 In a medium bowl, combine cream cheese, ricotta, half the Parmesan, and a drizzle of olive oil (large drizzle for 4 servings).



4 FINISH SAUCE

- Heat a drizzle of oil in pot used for pasta over medium-high heat. Add tomatoes and cook, stirring occasionally, until softened and lightly browned,
 2-3 minutes. Add Tuscan Heat Spice and cook, stirring, until fragrant,
 20-30 seconds more.
- Gradually stir in cheese mixture and ¼ cup reserved pasta cooking water (½ cup for 4 servings) and cook until creamy and thoroughly combined, 1-2 minutes. (TIP: If sauce seems too thick, add more splashes of reserved pasta cooking water 1 TBSP at a time.) Season with salt to taste. Remove from heat.



5 FINISH PASTA

- Stir 1 TBSP butter (2 TBSP for 4 servings)
 and a big pinch of pepper into pot
 with sauce. Return pot to stovetop over
 medium heat. Add drained spaghetti
 and spinach and cook, stirring, until
 spinach is slightly wilted and pasta is
 coated, 1-2 minutes.
- Add **shrimp** or **chicken** to pot with
- sauce along with drained spaghetti and spinach.



6 SERVE

• Divide **pasta** between shallow bowls. Top with **remaining Parmesan** and serve.