



CREAMY PASTA TOSCANA

with Spinach, Ricotta & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



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



2.5 oz | 5 oz
Spinach



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HelloCustom

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10 oz | 20 oz
Shrimp
Contains: Shellfish
Calories: 770



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 850



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 650



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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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.



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.



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.



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**.



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).



6 SERVE

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

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

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