SUN-DRIED TOMATO & BASIL SPAGHETTI with Almonds & Parmesan



HELLO -**SUN-DRIED TOMATOES**

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





Sun-Dried

Tomatoes



Garlic

Basil



Spaghetti (Contains: Wheat)



Sliced Almonds

(Contains: Tree Nuts)





Cream Cheese (Contains: Milk)

Veggie Stock

Concentrate

10

START STRONG

If you happen to have white wine on hand, add a splash (or a squeeze of lemon juice) in place of some of the water in step 4. This will add even more brightness to your sauce.

BUST OUT

- Large pot Kosher salt
- 2 Small bowls Black pepper
- Strainer
- Large pan
- Whisk
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP) (Contains: Milk)

INGREDIENTS

Ingredient 2-person 4-person	
Sun-Dried Tomatoes	5 1.5 oz 3 oz
• Garlic	1 Clove 2 Cloves
Grape Tomatoes	4 oz 8 oz
• Basil	½ oz 1 oz
 Spaghetti 	6 oz 12 oz
 Sliced Almonds 	½ oz 1 oz
Veggie Stock Concentrate 1 2	
Cream Cheese	2 TBSP 4 TBSP
Parmesan Cheese	1⁄4 Cup 1⁄2 Cup



PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all 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 **basil leaves** from stems; roughly chop leaves.

Heat **1 TBSP butter** and a drizzle

of olive oil in pan used for almonds over

medium heat. Add **sun-dried tomatoes**

and **garlic**; cook, stirring occasionally,

concentrate and **¹/₃ cup plain water** (¹/₂ cup for 4 servings). Bring to a simmer

minutes. Reduce heat to low and whisk

in cream cheese until fully incorporated.

until fragrant, 1-2 minutes. Season

with salt and pepper. Stir in stock

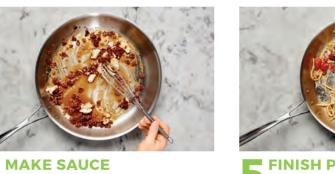
and cook until slightly reduced, 1-2



2 COOK PASTA Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes. Reserve ¹/₃ **cup pasta cooking water** (¹/₂ cup for 4 servings), then drain.



3 While spaghetti cooks, heat a large, dry pan over medium-high heat. Add **almonds** and cook, stirring often, until fragrant and lightly browned, 3-4 minutes. Turn off heat; transfer to a second small bowl. Wipe out pan.



5 FINISH PASTA Stir **grape tomatoes** into **sauce**. Add **spaghetti**, **1 TBSP butter** (2 TBSP for 4 servings), and half the **Parmesan** (save the rest for serving); 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 **basil** and season with **salt** and **pepper**. Turn off heat.



SERVE Divide **pasta** between bowls. Top with **almonds** and remaining **Parmesan** and **basil**. Serve.

- TOPPERAZZI

Next time, try toasting almonds to add nutty crunch to roasted veggies (green beans are a classic!).

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