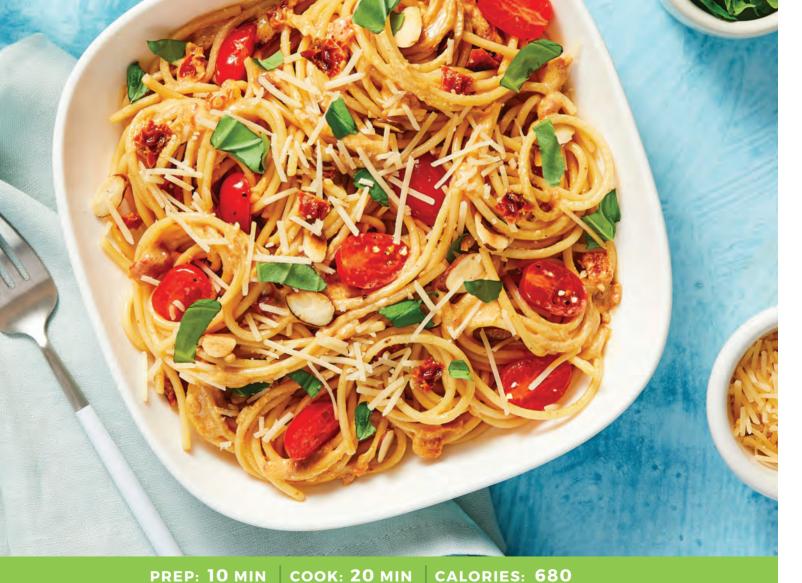
# **SUN-DRIED TOMATO & BASIL SPAGHETTI**

with Almonds & Parmesan





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# **ON CLOUD WINE**

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

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#### 1 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.



#### 2 COOK PASTA

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



### **3 TOAST ALMONDS**

- While spaghetti 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.



#### 4 MAKE SAUCE

- 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, until fragrant, 1-2 minutes. Season with salt and pepper.
- Stir in stock concentrate and ¼ cup plain water (½ 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 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 **chopped basil** and season with **salt** and **pepper**. Turn off heat.



# 6 SERVE

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