



SUN-DRIED TOMATO SPAGHETTI

with Fresh Herbs, Almonds & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1.5 oz | 3 oz
Sun-Dried
Tomatoes



1 Clove | 2 Cloves
Garlic



4 oz | 8 oz
Grape Tomatoes



1 | 1
Green Herb
Blend



6 oz | 12 oz
Spaghetti
Contains: Wheat



½ oz | ½ oz
Sliced Almonds
Contains: Tree Nuts



1 | 2
Veggie Stock
Concentrate



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

SUN-DRIED TOMATOES

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



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 680



ON CLOUD WINE

If you happen to have white wine on hand, add a splash in place of some of the water in step 4. (No wine? A squeeze of lemon juice also works here!) 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 **parsley leaves** from stems; finely chop leaves. Thinly slice **chives**.



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 $\frac{1}{2}$ **cup plain water** ($\frac{1}{2}$ **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.



2 COOK PASTA

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



5 FINISH PASTA

- Stir **grape tomatoes** into **sauce**. Add drained **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 parsley and chives** and season with **salt** and **pepper**. Turn off heat.



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.



6 SERVE

- Divide **pasta** between bowls. Top with **almonds, remaining Parmesan, and remaining chopped parsley and chives**. Serve.