



SUN-DRIED TOMATO SPAGHETTI

with Fresh Parsley, 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



¼ oz | ¼ oz
Parsley



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



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 760



10 oz | 20 oz
Chicken Breast Strips

Calories: 810



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 610



HELLO



HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PASTA-BILITIES

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
- Large pan
- 2 Small bowls
- Whisk
- Strainer
- Paper towels 
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (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.**
- 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.





2 COOK PASTA

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



3 TOAST ALMONDS

- While pasta 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.

-  Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels. Heat a **drizzle of oil** in pan used for almonds over medium-high heat. Add shrimp or chicken; season with **salt and pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.
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4 MAKE SAUCE

- Heat 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 **1/3 cup plain water** (**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.



5 FINISH PASTA

- Stir **grape tomatoes** into pan with **sauce**. Add drained **spaghetti**, **half the Parmesan** (**save the rest for serving**), and **1 TBSP butter** (**2 TBSP for 4 servings**); 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**. Season with **salt and pepper**. Turn off heat.

-  Stir **shrimp** or **chicken** into **sauce**
-  along with **spaghetti**.



6 SERVE

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

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

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