



# FUSILLI RUSTICA

with Sun-Dried Tomato Cream Sauce, Broccoli, and Toasted Almonds



**HELLO**

**SUN-DRIED TOMATO SAUCE**

A bold addition to pasta with tart, savory, and sweet flavors

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 760**



Fusilli Pasta  
(Contains: Wheat)



Sliced Almonds  
(Contains: Tree Nuts)



Sun-Dried Tomatoes



Flour  
(Contains: Wheat)



Basil



Parmesan Cheese  
(Contains: Milk)



Broccoli Florets



Garlic



Chili Flakes



Milk  
(Contains: Milk)



Sour Cream  
(Contains: Milk)

## START STRONG

Check your broccoli florets before adding them to the pot in step 1—for even cooking, they should all be roughly the same size. If you have any large pieces, cut them into smaller ones first.

## BUST OUT

- Large pot
- Strainer
- Large pan
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Olive oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                      |                     |
|----------------------|---------------------|
| • Fusilli Pasta      | 6 oz   12 oz        |
| • Broccoli Florets   | 8 oz   16 oz        |
| • Sliced Almonds     | 1 oz   2 oz         |
| • Garlic             | 2 Cloves   4 Cloves |
| • Sun-Dried Tomatoes | 1½ oz   3 oz        |
| • Chili Flakes       | 1 tsp   1 tsp       |
| • Flour              | 1 TBSP   2 TBSP     |
| • Milk               | 6.75 oz   13.5 oz   |
| • Basil              | ½ oz   1 oz         |
| • Sour Cream         | 4 TBSP   8 TBSP     |
| • Parmesan Cheese    | ¼ Cup   ½ Cup       |

## WINE CLUB

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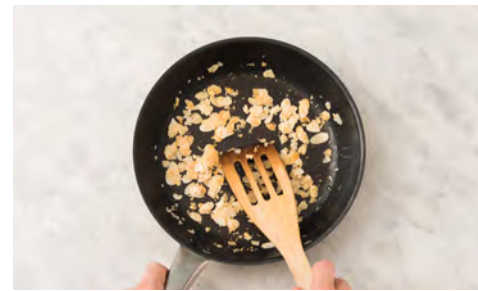
## 1 BOIL PASTA AND BROCCOLI

**Wash and dry all produce.** Bring a large pot of **salted water** to a boil, then add **fusilli**. After about 8 minutes, add **broccoli** to same pot. Cook until florets are tender and pasta is al dente, 2-4 minutes. Scoop out and reserve **½ cup cooking water**, then drain.



## 4 SIMMER SAUCE

Add **flour** to same pan and stir until lightly toasted, about 30 seconds. Stir in **sun-dried tomatoes** and **milk**. Season with **salt** and **pepper**. Bring to a gentle boil, then immediately reduce heat to medium low. Simmer until slightly thickened, 1-2 minutes. Meanwhile, pick **basil leaves** from stems and roughly chop.



## 2 TOAST ALMONDS

Meanwhile, heat a large pan over medium-high heat. Add **almonds** and stir occasionally until lightly toasted, 2-3 minutes. (**TIP:** Immediately remove pan from heat if almonds start to burn.) Transfer to a plate, then wipe out and set pan aside while you prep.



## 5 TOSS PASTA

Add **sour cream** to pan with **sauce** and stir until well combined. Stir in **fusilli** and **broccoli**. Add just enough **pasta water** to coat everything in a loose sauce (start with ¼ cup and add more from there). Season with **salt** and **pepper**. (**TIP:** Give the sauce a taste and season with more salt, pepper, or chili flakes as desired.) Add half the **Parmesan** and half the **basil**. Stir until everything is well combined.



## 3 PREP AND START SAUCE

Finely chop **garlic** and **sun-dried tomatoes**. Heat **1 TBSP butter** and a drizzle of **olive oil** in same pan over medium-high heat. Add garlic and a pinch of **chili flakes** (save the rest for steps 5 and 6). Cook, stirring, until fragrant, about 1 minute.



## 6 GARNISH AND SERVE

Divide **pasta** between bowls. Sprinkle with **almonds** and **remaining Parmesan** and **basil**. Garnish with additional **chili flakes** to taste.

## DAZZLING!

Pasta night just got seriously sophisticated.

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