



# ROASTED TOMATO & BURRATA SPAGHETTI PUGLIESI

topped with Basil & Crispy Breadcrumbs

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Tomatoes



1 Clove | 2 Cloves  
Garlic



6 oz | 12 oz  
Colavita Spaghetti  
Contains: Wheat



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



½ oz | 1 oz  
Basil



4 oz | 8 oz  
Burrata  
Contains: Milk

## HELLO

## ITALIA

Buttery burrata, originating from the Puglia region of southern Italy, is the soft-centered star in this flavor-filled pasta dish.



**HELLO** *Italia*  
WITH COLAVITA

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 840



## MOZZ BE DREAMING

Did you know? Burrata was created as a way to use up leftover scraps of mozzarella. The pieces are mixed with rich cream, then stuffed inside shells of stretchy fresh mozz to hold everything in place. Pro tip: Remove your burrata from the fridge when you begin cooking—taking off some of the chill will help the cheese achieve the perfect gooey texture.

## BUST OUT

- Large pot
- Baking sheet
- Strainer
- Small pan
- Kosher salt
- Black pepper
- Olive oil (6 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Cut **tomatoes** into ½-inch-thick wedges. Peel and mince **garlic**.



### 2 COOK TOMATOES & PASTA

- Toss **tomatoes** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Arrange skin sides down.
- Roast on top rack until browned and very soft, 20-25 minutes.
- Once water is boiling, add **spaghetti** to pot. Cook until al dente, 9-11 minutes.
- Reserve **½ cup pasta cooking water**, then drain. Keep empty pot handy for step 4.



### 3 TOAST PANKO

- While pasta cooks, melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pan over medium heat.
- Add **panko** and season with **salt** and **pepper**. Cook, stirring, until golden brown, 2-4 minutes. Remove pan from heat.



### 4 MAKE SAUCE & TOSS PASTA

- Once spaghetti is drained, heat a large drizzle of **olive oil** in same pot over medium heat. Add **garlic** and cook until fragrant, 30 seconds.
- Add **spaghetti**, **crème fraîche**, **Parmesan**, and **¼ cup reserved pasta cooking water** (½ cup for 4 servings).
- Toss until everything is combined and pasta is coated in a creamy sauce, 2-3 minutes. Season with **salt** and **pepper**. **TIP: If cheese begins to clump, stir in more pasta cooking water a splash at a time as needed until sauce is smooth.**



### 5 FINISH PASTA

- Stir **roasted tomatoes** into pot with **pasta** until combined. (**TIP: Don't worry if some of the tomatoes break up into the sauce—this will help the flavors meld!**) Taste and season with **salt** and **pepper**.



### 6 SERVE

- Divide **pasta** between bowls and top with **burrata** and **toasted panko**. Pick **basil leaves** from stems; tear leaves and sprinkle over pasta. Finish each bowl with a drizzle of **olive oil** and a sprinkle of **salt** and **pepper**. Serve.