



# SUN-DRIED TOMATO & BASIL SPAGHETTI

with Almonds & Parmesan



## HELLO

### SUN-DRIED TOMATOES

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

**PREP: 10 MIN** | **TOTAL: 20 MIN** | **CALORIES: 680**



Sun-Dried Tomatoes



Garlic



Spaghetti  
(Contains: Wheat)



Veggie Stock Concentrate



Parmesan Cheese  
(Contains: Milk)



Grape Tomatoes



Basil



Sliced Almonds  
(Contains: Tree Nuts)



Cream Cheese  
(Contains: Milk)

## START STRONG

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
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- Sun-Dried Tomatoes 1.5 oz | 3 oz
- Garlic 1 Clove | 2 Cloves
- Grape Tomatoes 4 oz | 8 oz
- Basil ½ oz | 1 oz
- Spaghetti 6 oz | 12 oz
- Sliced Almonds ½ oz | 1 oz
- Veggie Stock Concentrate 1 | 2
- Cream Cheese 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup



## 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 **⅓ 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, 3-4 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 **⅓ 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 **basil** and season with **salt** and **pepper**. Turn off heat.



## 6 SERVE

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

## TOPPERAZZI

Next time, try toasting almonds to add nutty crunch to roasted veggies (green beans are a classic!).

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