



NUTRITION *per serving* 105g carbohydrates 28g fat 23g protein 1192mg sodium | vegetarian, soy-free, shellfish-free, nut-free



Calories
703



Prep & Cook Time
25-35 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

- 1 Lemon
- 4 Parsley Sprigs
- 2 Garlic Cloves
- 14 oz. Artichokes
- 1 oz. Julienned Sun-Dried Tomatoes
- 8 oz. Linguine
- 2 fl. oz. White Cooking Wine
- 4 fl. oz. Heavy Whipping Cream
- 2 tsp. Vegetable Base Packet
- 1 oz. Grated Pecorino Cheese
- .9 oz. Butter

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Medium Pot
- Colander
- Small Bowl
- Medium Non-Stick Pan

www.homechef.com/2567



HOME CHEF

Linguine Carciofi

with artichokes, pecorino cheese, and sun-dried tomatoes

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Bring a **medium pot** of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Place a colander in the sink

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe. If using regular table salt, reduce measured amounts by half.
- Make sure to reserve 1 cup **pasta cooking water** when draining **pasta**. This flavorful, starchy water loosens and fortifies **sauce**.
- **Heads Up!** Parsley and **pecorino cheese** are both used twice. Half of each are added to **sauce** and remaining garnish dish.
- **Heads Up!** Lemon wedges are used twice. Up to two wedges are squeezed into **sauce** and remaining are squeezed over finished dish.
- **Heads Up!** Sun-dried tomatoes are used twice. Most are added to **pasta** and a pinch garnish dish.

FROM THE CHEF

Sun-dried tomatoes get their jammy, concentrated flavor by removing all their water during the drying process. They keep these characteristics when rehydrated.

Did you know...

You may already know that “carciofi” (car-CHOH-fee) means “artichokes” in Italian, but did you know that Castroville, California, is known as the Artichoke Capital of the World? It’s where Norma Jean Mortenson (before she became Marilyn Monroe) was crowned the first Artichoke Queen in 1947.



1

Prepare the Ingredients

Quarter **lemon** lengthwise. Stem and mince **parsley**. Mince **garlic**. Rinse **artichokes** and coarsely chop. Place **sun-dried tomatoes** in a small bowl and cover with **warm water** to rehydrate.



4

Finish the Sauce

Add **artichokes**, **half the parsley** (reserve remaining for garnish), and **half the pecorino** (reserve remaining for garnish). Squeeze up to two **lemon wedges** into pan (to taste). Taste, and season with a pinch of **salt and pepper**, if desired.



2

Cook the Pasta

Add **linguine** to boiling water and cook until al dente, 9-11 minutes. Reserve 1 cup **pasta water** and drain pasta in colander. While pasta cooks, start sauce.



5

Toss the Pasta

Add cooked **linguine** and **butter** to pan and toss to coat. *If you need to loosen sauce, add reserved pasta water 2 Tbsp. at a time.* Drain **sun-dried tomatoes** and add to pan (reserve a pinch for garnish). Season to taste with **salt and pepper**.



3

Start the Sauce

Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **garlic** to hot pan and cook until garlic is light brown and aromatic, 30 seconds. Add **white wine**, **cream**, **vegetable base**, and ½ cup reserved **pasta water** (reserve remaining for loosening sauce later). Bring to a simmer and cook until slightly thickened, 4-5 minutes.



6

Plate the Dish

Serve **pasta** in a bowl or plate. Garnish with remaining **parsley**, remaining **pecorino**, and remaining **sun-dried tomatoes**. Squeeze remaining **lemon wedges** over pasta just before serving.