



IN YOUR BOX

- 2 Garlic Cloves
- 2 oz. Roasted Red Peppers
- 1 Mini Baguette
- 6 oz. Bucatini
- 2 fl. oz. White Cooking Wine
- 4 fl. oz. Light Cream
- 2 oz. Goat Cheese
- ¼ tsp. Red Pepper Flakes
- 4 oz. Peas
- ¾ oz. Pine Nuts

CONTAINS: milk, eggs, wheat, soy, tree nuts (pine nuts)
Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

NUTRITION per serving 113g carbohydrates 35g fat 23g protein 1314mg sodium | vegetarian



Calories
853



Prep & Cook Time
25-35 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Mild

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Medium Pot
- Baking Sheet
- Colander
- 2 Medium Pans



Pine Nut & Goat Cheese Bucatini Alfredo

with garlic bread

www.homechef.com/2606

BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **400 degrees**
- ❑ Bring a medium pot of **lightly salted water** to a boil
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil

WHILE YOU COOK

- ❑ **Heads Up!** **Garlic** is used twice. Half is added to **sauce** and remaining tops **garlic bread**.
- ❑ **Spice Alert!** A little goes a long way when it comes to **red pepper flakes**. Add a pinch at first, taste, and add more if desired.

FROM THE CHEF

After adding to boiling water, stir pasta constantly for 30 seconds. This helps distribute starches from surface of noodles and prevents them from sticking together.

Did you know...

Pine nuts are edible seeds of pine trees. All species of pine produce nuts, but only about 20 actually produce nuts worth harvesting. These little seeds grow inside pine cones, which are dried and smashed to separate out the pine nuts.



1

Prepare the Ingredients

Mince **garlic**. Cut **roasted red pepper** into ½” dice. Halve **baguette** lengthwise and slice each half on an angle, creating four wedges.



2

Cook the Pasta

Add **pasta** to boiling water and stir constantly, 30 seconds. Then stir occasionally until tender, 10-12 minutes. Drain in a colander, return to pot, and toss with 1 tsp. **olive oil**. Cover and set aside. While pasta cooks, start sauce.



3

Start the Sauce

Heat 1 tsp. **olive oil** in a medium pan over medium heat. Add half the **garlic** (reserve remaining for garlic bread) and cook until fragrant, 1 minute. Add **white wine** and cook 1 minute. Add **cream**, whisk, and return to simmer.



4

Finish the Sauce

Reduce heat to low and stir constantly, 5 minutes. Add **goat cheese** (breaking up with your hands if needed) and whisk until fully incorporated. Add **red pepper flakes** (to taste) and season with a pinch of **salt** and **pepper**. Remove from burner and set aside.



5

Toast Bread and Sauté Vegetables

Place **baguette wedges** on prepared baking sheet and lightly brush with **olive oil**. Season with remaining **garlic** and a pinch of **salt** and **pepper**. Bake until browned, 5-7 minutes. While bread bakes, heat 1 tsp. **olive oil** in another medium pan over medium heat. Add **peas**, **pine nuts**, and **roasted red peppers** to hot pan. Stir occasionally, 5 minutes. Remove from burner and season with a pinch of **salt** and **pepper**.



6

Finish the Dish

Place a serving of **pasta** on a plate or in a bowl. Ladle **sauce** over pasta and add **vegetables**. Serve **garlic bread** on the side.