



**NUTRITION** per serving 96g carbohydrates 38g fat 37g protein 1051mg sodium | vegetarian, soy-free



Calories  
838



Prep & Cook Time  
25-35 min.



Cook Within  
7 days



Difficulty  
Easy



Spice Level  
Not Spicy

#### IN YOUR BOX

8 oz. Burrata Cheese  
2 Garlic Cloves  
12 oz. Grape Tomatoes  
1 oz. Pine Nuts  
8 oz. Spaghetti  
6 oz. Spinach

#### IN YOUR KITCHEN

Olive Oil  
Salt  
Pepper  
Medium Pot  
Colander  
Large Pan

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HOME CHEF

**Spaghetti with Burrata Cheese**  
with pine nuts, wilted grape tomatoes, and spinach

## 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** with **water** and 2 tsp. **salt** 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—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Break out the good stuff! This recipe is a great chance to use your higher quality **olive oil**. It'll help flavor **sauce** and season **burrata**.
- Adding **salt** to **grape tomatoes** and cooking them slowly over medium heat draws out juices and concentrates flavor.
- **Heads Up!** Reserve 2 Tbsp. starchy **pasta water** to add flavor to **wilted grape tomatoes**.

## FROM THE CHEF

Maximize burrata's flavor by serving at room temperature, so it doesn't cool down pasta.

### Did you know...

*Burrata is filled with creamy mozzarella curds known in Italian as "straciatella," which translates as "little shreds."*



### Prepare the Ingredients

Drain **burrata** and let it warm to room temperature on the counter. Mince **garlic**. Halve **grape tomatoes**.



### Toast the Pine Nuts

Place a large pan over medium heat. Add **pine nuts** to hot pan and cook, while stirring, 3-5 minutes, or until toasted and lightly browned. Remove to a plate, set aside, and reserve pan.



### Cook Garlic and Tomatoes

Return pan from toasting pine nuts to medium heat. Add 2 Tbsp. **olive oil** and **garlic**. Cook 30 seconds, or until fragrant but not browned. Add **tomatoes**, 1 tsp. **salt**, and ¼ tsp. **pepper**. Cook 10 minutes, stirring occasionally, or until tomatoes have released their juices.



### Cook the Spaghetti

While tomatoes cook, add **spaghetti** to boiling water and cook 8-10 minutes, or until al dente. Carefully measure out 2 Tbsp. **pasta water** and add to pan with grape tomatoes. Drain spaghetti in colander.



### Cook Spinach and Add Spaghetti

Add **spinach** and **spaghetti** to pan with grape tomatoes. Stir together and cook 2-3 minutes, or until spinach has wilted.



### Plate the Dish

Serve **spaghetti** on a plate and garnish with **pine nuts**. Place **burrata cheese** bundle on top of pasta. Use a small knife to cut burrata open, season with a pinch of **salt and pepper**, and drizzle with 1 tsp. **olive oil**.