



In your box

- 2 Garlic Cloves
- 2 oz. Spinach
- 5 oz. Spaghetti
- 4 oz. Grape Tomatoes
- 1 Mini Baguette
- ½ cup Sun-Dried Tomato Pesto
- 1 oz. Slivered Almonds
- ¼ tsp. Red Pepper Flakes

Customize It Options

- 8 oz. Shrimp
- 8 oz. Italian Pork Sausage Links
- 13 oz. Boneless Skinless Chicken Breasts



Sun-Dried Tomato Pesto Spaghetti

with garlic bread

NUTRITION per serving—Calories: 814, Carbohydrates: 105g, Fat: 37g, Protein: 22g, Sodium: 1552mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Mild

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Pot, Baking Sheet, Colander

👑 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 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic, spinach**



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Drain in a colander and rinse with **cold water** to stop the cooking process. Set aside.
- Reserve pot; no need to wipe clean.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Coarsely chop **tomatoes**.
- Mince **garlic**.
- Halve **baguette** lengthwise.
- Stack two **spinach leaves**, roll up, and slice thinly across the length (reserve remaining whole leaves for pasta).



3

Roast Tomatoes and Bake Garlic Bread

- Combine **tomatoes**, half the **garlic** (reserve remaining for bread), 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** on one half of prepared baking sheet. Spread into a single layer on their half.
- Place halved **baguette** on other half of baking sheet, cut side up. Drizzle with 1 tsp. olive oil, remaining garlic, and a pinch of salt and pepper.
- Roast in hot oven until baguette is toasted and lightly browned and tomatoes have softened, 7-10 minutes.



4

Finish the Pasta

- Return pot used to cook pasta to medium heat and add 1 tsp. **olive oil**. Add **whole spinach leaves** and ¼ tsp. **salt** to hot pot and cook until just wilted, 30 seconds.
- Stir in **sun-dried tomato pesto** until warmed through, 1 minute.
- Remove from burner and stir in **pasta** and **roasted tomatoes**.
- *Meat lovers! If using **chicken**, pat dry and cut into 1" pieces on a separate cutting board. Season all over with a pinch of salt and pepper. Add to hot pot with 1 tsp. olive oil. Stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes, then add spinach. If using **shrimp**, pat dry and add to hot pot with 1 tsp. olive oil. Cook until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side, then add spinach. If using **sausage**, remove from casing, and add to hot pot with 1 tsp. olive oil. Break into small pieces with a spoon until no pink remains, 4-6 minutes, then add spinach.*



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with **slivered almonds**, **red pepper flakes** (to taste), and **thinly sliced spinach**. Bon appétit!