



**NUTRITION** *per serving* 90g carbohydrates 60g fat 25g protein 508mg sodium | vegetarian, soy-free, shellfish-free, nut-free



Calories  
979



Prep & Cook Time  
25-35 min.



Cook Within  
7 days



Difficulty  
Easy



Spice Level  
Not Spicy

#### IN YOUR BOX

- 2 Garlic Cloves
- 5 oz. Frozen Peas
- 1 oz. Julienned Sun-Dried Tomatoes
- 3 Parsley Sprigs
- 1 Shallot
- 8 oz. Spaghetti
- 10 fl. oz. Heavy Whipping Cream
- 1 oz. Shaved Parmesan

#### IN YOUR KITCHEN

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

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HOME CHEF

## Caramelized Shallot & Sun-Dried Tomato Spaghetti

with sweet peas and cream

## 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—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.
- **Heads Up!** Shaved Parmesan is used twice. Most is used in **sauce** and remaining garnishes dish.

## FROM THE CHEF

Using reserved water from sun-dried tomatoes in the sauce will add a nice flavor and help thin sauce if it becomes too thick.

### Did you know...

*The true origin of sun-dried tomatoes is unclear, but it is known that the Aztecs began salting and sun-drying their tomatoes in order to preserve their freshness around the year 700 AD.*



### Prepare the Ingredients

Mince **garlic**. Rinse **peas** under warm water if still frozen. Place **sun-dried tomatoes** in a small bowl, covering with  $\frac{1}{2}$  cup **warm water** to rehydrate. Allow to hydrate at least 5 minutes. (Reserve water when finished hydrating for sauce.) Stem **parsley** and mince. Peel and halve **shallot**. Slice thinly.



### Cook the Pasta

Add **pasta** to boiling water and cook until al dente, 7-10 minutes. Drain in colander. Keep pasta in colander and set aside. Reserve pot; no need to wipe clean. While pasta cooks, caramelize shallots.



### Caramelize the Shallots

Place 2 tsp. **olive oil** in a medium non-stick pan over medium heat. Add **shallots** to hot pan and cook undisturbed until lightly browned, 1-2 minutes. Reduce heat to medium-low and cook, stirring occasionally, until shallots are tender and golden brown, 4-5 minutes. Remove pan from burner and season with a pinch of **salt and pepper**.



### Start the Sauce

Heat 1 tsp. **olive oil** in pot used to cook pasta over medium-high heat. Add **garlic** to hot pot and cook until fragrant, 30 seconds. Add **cream** and bring to a simmer. Cook, stirring often, until cream is thick enough to coat the back of a spoon, 5-7 minutes.



### Finish the Sauce

Stir in shaved **Parmesan** (reserve a pinch for garnish) until sauce becomes smooth and creamy. Stir in **peas** and **sun-dried tomatoes**. If sauce is too thick, add **sun-dried tomato water** 1 Tbsp. at a time until desired thickness is reached. Remove pot from burner and season with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. Add **pasta** and stir to coat.



### Plate the Dish

Serve **pasta** on a plate or in a shallow bowl. Add a serving of caramelized **shallots**. Garnish with **parsley** and remaining **Parmesan**.