



#### IN YOUR BOX

6 oz. Gemelli Pasta  
1 Broccoli Crowns  
2 Garlic Cloves  
4 ½ oz. Heirloom Cherry Tomatoes  
½ oz. Pine Nuts  
1 fl. oz. White Cooking Wine  
4 fl. oz. Light Cream  
1 oz. Grated Parmesan Cheese  
.3 oz. Butter

**CONTAINS:** milk, eggs, wheat, 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 75g carbohydrates 32g fat 20g protein 949mg sodium | vegetarian



Calories  
**659**



Prep & Cook Time  
**20-30 min.**



Cook Within  
**7 days**



Difficulty  
**Easy**



Spice Level  
**Not Spicy**

#### IN YOUR KITCHEN

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



## Gemelli Pasta in Parmesan-Broccoli Cream

with heirloom cherry tomatoes and pine nuts

[www.homechef.com/4123](http://www.homechef.com/4123)

## 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 **450 degrees**
- Bring a medium pot of **slightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

## WHILE YOU COOK

- Heads Up!** **Parmesan** is used twice. Most is used in **sauce**, and a pinch is reserved for garnish.

## FROM THE CHEF

Pine nuts toast quickly. Let your nose tell you when they're done. As soon as you can detect the aroma of toasted nuts, remove them from pan.

### Did you know...

On average, Americans eat around 4 pounds of broccoli per year. However, we're only the third largest producer of broccoli; the number one spot belongs to China, who produces 8 million tons of broccoli a year.



## Cook the Pasta

Add **pasta** to boiling water. Cook until al dente, 11-13 minutes. Reserve  $\frac{1}{2}$  cup **pasta cooking water**. Drain pasta in a colander and set aside. While pasta cooks, prepare ingredients.



## Prepare the Ingredients

Chop **broccoli** into small, bite-sized pieces. Mince **garlic**. Halve **tomatoes**. Place **pine nuts** in a dry, medium pan. Place pan over medium heat and toast, stirring often, until nuts are aromatic and light brown, 2-5 minutes. Remove to a plate and set aside. Reserve pan; no need to wipe clean.



## Roast the Broccoli

Toss **broccoli** on prepared baking sheet with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Spread into a single layer and roast until tender and slightly charred, 10-12 minutes. While broccoli roasts, make sauce.



## Make the Sauce

Return pan used to toast pine nuts to medium-high heat. Add 1 tsp. **olive oil** and **garlic** to hot pan. Cook until aromatic, 30-60 seconds. Add **pasta cooking water**, **white wine**, **cream**, and **Parmesan** (reserving a pinch for garnish). Stir occasionally until thick enough to coat the back of a spoon, 2-4 minutes.



## Finish the Pasta

Add **pasta**, **roasted broccoli**, and **butter** to sauce and stir until pasta is evenly coated and butter melted. Season with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. Remove from burner.



## Finish the Dish

Plate dish as pictured on front of card and top with **tomatoes**, **pine nuts**, and remaining **Parmesan**. Bon appétit!