



In your box

- 2 Garlic Cloves
- 2 Red Bell Peppers
- 1 Mini Baguette
- 1 Shallot
- 1 oz. Cheese and Garlic Croutons
- 5 oz. Spaghetti
- ¼ tsp. Red Pepper Flakes
- 4 fl. oz. Light Cream
- 2 Tbsp. Tomato Paste
- 1 oz. Grated Parmesan



Spaghetti with Roasted Red Pepper Cream

with garlic bread

NUTRITION per serving—Calories: 882, Carbohydrates: 117g, Fat: 35g, Protein: 26g, Sodium: 1569mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
7 days

Difficulty Level ● ● ●
Expert

Spice Level ● ● ● ● ●
Mild

① You will need

Olive Oil, Salt, Cooking Spray

Medium Pot, Baking Sheet, Colander, Mixing Bowl,
Medium Non-Stick Pan

👑 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 **425 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**



1

Roast Peppers and Prepare Ingredients

- Stem **red bell peppers**, halve, seed, and remove ribs. Place peppers on prepared baking sheet, skin side up. Drizzle with 1 tsp. **olive oil** and a pinch of **salt** and massage oil into peppers. Roast in hot oven until slightly charred and tender, 20-22 minutes.
- Remove peppers to a cutting board. Replace foil on baking sheet and reserve.
- While peppers roast, mince **garlic**.
- Halve **baguette** lengthwise.
- Peel and halve **shallot**. Slice thinly.
- Crush **croutons** into coarse crumbs.



2

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, make garlic bread.



3

Bake Garlic Bread and Cut Bell Peppers

- Combine 1 Tbsp. **olive oil** and half the **garlic** (reserve remaining for sauce) in a mixing bowl.
- Place **baguette** on re-foiled baking sheet, cut side up. Spread olive oil-garlic mixture on cut side. Bake until golden brown, 5-7 minutes.
- While garlic bread bakes, cut **roasted red peppers** into ¼" dice.



4

Make the Sauce

- Place a medium non-stick pan over medium heat. Add 1 tsp. **olive oil** and **shallot** to hot pan. Stir often until shallot begins to caramelize, 3-5 minutes.
- Add remaining **garlic** and **red pepper flakes** (to taste). Cook until aromatic, 30-60 seconds.
- Stir in **pasta cooking water**, **cream**, **tomato paste**, and **roasted red peppers and any accumulated juices**. Bring to a simmer and stir occasionally until thick enough to coat the back of a spoon, 2-3 minutes.
- Season with ½ tsp. **salt**. Remove from burner.



5

Finish the Dish

- Combine **pasta** and **Parmesan** with **sauce** until pasta is completely coated.
- Plate dish as pictured on front of card, garnishing with **crushed croutons**. Bon appétit!