



#### In your box

5 oz. Spaghetti  
4 oz. Grape Tomatoes  
4 oz. Kale  
4 oz. Burrata Cheese  
2 tsp. Mirepoix Base  
2 Tbsp. Tomato Paste  
.6 oz. Butter  
2 Garlic Cloves  
1 Shallot  
1 Mini Baguette



## Butter-Roasted Tomato Spaghetti

with burrata and kale

NUTRITION per serving—Calories: 769, Carbohydrates: 106g, Fat: 24g, Protein: 32g, Sodium: 1080mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**7 days**

Difficulty Level ● □ □  
**Easy**

Spice Level □ □ □  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper

Medium Pot, 2 Mixing Bowls, Large Non-Stick Pan, 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 a medium pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **garlic**



1

### Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 7-9 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander. Set aside.
- While pasta cooks, prepare ingredients.



2

### Prepare the Ingredients

- Stem **kale** and coarsely chop.
- Mince **shallot**.
- Halve **tomatoes**.
- Halve **baguette** lengthwise.
- Mince **garlic**.
- Place **burrata** in a mixing bowl with a pinch of **salt** and **pepper**. Mash until the consistency of cottage cheese. Set aside.



3

### Make the Garlic Bread

- In another mixing bowl, combine 1 tsp. **olive oil**, half the **garlic** (reserve remaining for sauce), and a pinch of **salt** and **pepper**. Divide garlic-oil mixture between **baguette halves** on cut side.
- Place directly on oven rack, cut side up. Bake in hot oven until golden brown, 6-9 minutes.
- While garlic bread bakes, cook kale.



4

### Cook the Kale

- Place a large non-stick pan over medium heat.
- Add 1 tsp. **olive oil** and **kale** to hot pan. Stir occasionally until tender, 5-7 minutes.
- Remove kale to a plate.
- Wipe pan clean and reserve.



5

### Make Sauce and Finish Dish

- Return pan used to cook kale to medium heat. Add **butter**, **tomatoes**, **shallot**, and remaining **garlic** to hot pan. Stir occasionally until butter has melted and tomatoes are softened, 3-5 minutes.
- Add reserved **pasta cooking water**, **mirepoix base**, and **tomato paste**. Stir occasionally until slightly thickened, 2-3 minutes.
- Taste, and season with a pinch of **salt** and **pepper** if desired. Stir in **cooked spaghetti** and **kale**. Remove from burner.
- Plate dish as pictured on front of card, topping with **burrata**. Bon appétit!