



Stracciatella Linguine in Rosée Sauce

with Roasted Red Pepper, Spinach and Basil

VEGGIE

30 Minutes



Linguine



Stracciatella



Crushed Tomatoes



Garlic



Roasted Red Peppers



Baby Spinach



Sour Cream



Basil



Onion



Italian Seasoning

HELLO STRACCIATELLA

A creamy version of unpulled fresh mozzarella!

Start Strong

Before you start, wash and dry all produce.

Bust Out

Medium Bowl, Measuring Cups, Measuring Spoons, Strainer, Garlic Press, Large Non-Stick Pan, Large Pot

Ingredients

	2 Person	4 Person
Linguine	170 g	340 g
Stracciatella	100 g	200 g
Crushed Tomatoes	1 box	2 box
Garlic	6 g	12 g
Roasted Red Peppers	113 g	227 g
Baby Spinach	56 g	113 g
Sour Cream	6 tbsp	12 g
Basil	7 g	14 g
Onion, sliced	56 g	113 g
Italian Seasoning	1 tbsp	2 tbsp
Salt and Pepper*		
Oil*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. PREP

Add **10 cups water** and **2 tsp salt** (**NOTE:** Use same for 4 ppl) in a large pot. Cover and bring to a boil over high heat. Meanwhile, finely chop **basil**. Roughly chop **spinach**. Thinly slice **roasted red peppers**. Peel, then mince or grate **garlic**.



2. COOK LINGUINE

Add **linguine** to the **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min. Reserve **1/3 cup pasta water** (dbl for 4 ppl). Drain and return **linguine** to the same pot, off heat.



3. SEASON STRACCIATELLA

While **linguine** cooks, mix **stracciatella** with **half the basil** in a medium bowl. Season with **salt** and **pepper**. Set aside.



4. START SAUCE

Heat a large non-stick pan over medium heat. When hot, add **1/2 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 2-3 min. Add **Italian Seasoning** and **garlic**. Cook, stirring often, until fragrant, 30 sec.



5. FINISH SAUCE

Reduce heat to medium-low, then add **crushed tomatoes** and **reserved pasta water**. Cook, stirring often, until slightly thickened, 2-3 min. Remove from heat. Add **roasted red peppers**, **spinach** and **sour cream**. Stir together, until **spinach** wilts, 2-3 min. Season with **salt** and **pepper**.



6. FINISH AND SERVE

Add **rosée sauce** to the pot with **linguine**. Toss to combine. Divide **linguine** and **rosée sauce** between bowls. Dollop with **stracciatella** and sprinkle over **remaining basil**.

Dinner Solved!



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