





Linguine and Tuna Puttanesca with Sautéed Kale

 20-30min  2 Servings

This is our twist on traditional Spaghetti alla Puttanesca, a dish featuring tomatoes, olives, capers, and lots of garlic. We're replacing spaghetti with linguine and cooking fresh tuna steaks to doneness, perfect for breaking up into large pieces. Leafy chard is sautéed with garlic and crushed red pepper for a little heat and lots of flavor. Cook, relax, and enjoy!

What we send

- large cloves garlic
- medium yellow onion
- curly kale
- tuna steak
- crushed red pepper
- can cherry tomatoes
- pitted kalamata olives

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

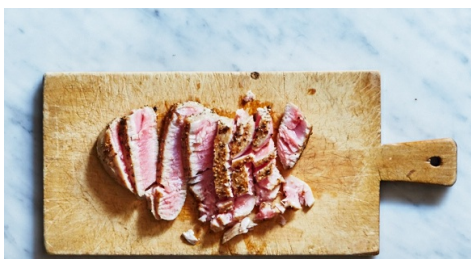
Nutrition per serving

Energy 790.0kcal, Fat 26.3g, Proteins 37.4g, Carbs 94.4g



1. Prep ingredients

Bring a large pot of salted water to a boil. Halve, peel, and finely chop onion. Peel and thinly slice garlic. Remove leaves from kale stems and slice into wide ribbons. Coarsely chop olives.



4. Sear tuna

Meanwhile, wipe out skillet and heat 2 teaspoons oil over medium-high. Season tuna with salt and pepper. Add to skillet and cook until just browned on the outside, 2 minutes per side. Transfer to a board, let rest for a few minutes then cut against the grain into ½-inch slices. Break tuna into bite-sized pieces.



2. Sauté chard

Heat 1 tablespoon oil in a large skillet over medium-high. Add half of the garlic and cook until softened and lightly browned, about 2 minutes. Add kale and half of the crushed red pepper (or as little as you like for heat) and season with ¼ teaspoon salt. Cook until wilted, about 3 minutes. Transfer to a bowl and cover to keep warm.



5. Make sauce

Heat 1 tablespoon oil in the same skillet over medium-high. Add onion, remaining garlic, and crushed red pepper. Cook until soft and lightly browned, 3-4 minutes. Add tomatoes, crushing with a spoon, and bring to a boil. Add olives, capers, and ½ teaspoon salt and simmer until most of liquid is reduced, 3 minutes. Stir in tuna.



3. Cook linguine

Add half (8 oz) of the linguine to the boiling water and cook until al dente, 7-8 minutes (reserve remaining linguine for another meal). Reserve 1 cup pasta water then drain.



6. Finish pasta

Add linguine and ½ cup pasta water to the skillet and cook, tossing gently until heated through and well combined, 1-2 minutes. Add more pasta water if needed to loosen the sauce. Divide between two bowls and drizzle with olive oil. Serve sautéed kale on the side. Enjoy!