



One-Pan Orecchiette

with Chickpeas and Olives

 20-30min  2 Servings

Years ago, our culinary director Jennifer Aaronson and the Martha Stewart team brought a pasta dish to America (from a tiny restaurant in Italy) that changed the way we think about pasta and pasta water. All the ingredients cook with the pasta in a large skillet to form a rich and creamy meal. The secret? Starchy pasta water reduces into a silky sauce. Cook, relax, and enjoy!

What we send

- cloves garlic
- fresh rosemary
- pitted Kalamata olives
- can chickpeas
- crushed red pepper
- tomato paste
- baby arugula

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- 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

Calories 765.0kcal, Fat 26.2g, Proteins 27.0g, Carbs 99.3g



1. Prep ingredients

Peel and thinly slice garlic. Grate Parmesan. Pick half of the rosemary leaves from their sprigs and finely chop leaves (leave other sprigs whole). Slice olives in half. Rinse and drain chickpeas.



4. Cook pasta

Reduce heat to medium-high and let simmer vigorously, stirring occasionally, until orecchiette is al dente and liquid is reduced to a sauce that coats the pasta, about 15 minutes.



2. Fill skillet

Place half of orecchiette (8 oz), chickpeas, olives, tomato paste, whole rosemary sprigs, garlic, crushed red pepper, 3 tablespoons oil, 1 teaspoon salt, a few grinds of pepper, and 4 cups water in a large skillet.



5. Stir in cheese

Remove rosemary sprigs and stir in $\frac{3}{4}$ of the Parmesan (reserve the rest for garnish) and all of the chopped rosemary.



3. Boil

Bring to a boil over high heat and stir to combine.



6. Finish

Divide pasta between bowls. Top with arugula, drizzle with oil, and sprinkle with remaining Parmesan. Enjoy!