



Pasta & Fresh Tomato Sauce

with Arugula & Parmesan Salad



20-30min



2 Servings

Fettuccine is a flat pasta that is popular in Rome and Tuscany. The size of the noodle makes this shape ideal for soaking up thick, creamy, chunky or butter-based sauces. Fresh pasta cooks much faster than its dried counterpart, so be sure to keep an eye on the pasta as it will be al dente in a matter of minutes.

What we send

- cherry tomatoes
- garlic
- fresh basil
- crushed red pepper flakes
- baby arugula

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar¹⁷

Tools

- colander
- large pot
- medium 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

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750.0kcal, Fat 39.0g, Proteins 26.0g, Carbs 73.0g



1. Prep pasta

Bring a large pot of **salted water** to a boil. Working in batches, stack **lasagna noodles** and, using a sharp knife or kitchen shears, cut lengthwise into ¼-inch wide strips.



2. Prep ingredients

Cut **half of the cherry tomatoes** in half. (**Time saver:** sandwich tomatoes between two plastic deli lids, and cut through the middle). Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Pick **basil leaves** from stems, discarding stems. Tear basil leaves, if large.



3. Season dressing & ricotta

In a medium bowl, combine **1 teaspoon vinegar** and **¼ teaspoon of the chopped garlic**. Whisk in **1 tablespoon oil**, then season to taste with **salt** and **pepper**. In a small bowl, stir together **ricotta** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



4. Cook tomato sauce

Heat **1 tablespoon oil** in a medium skillet over medium. Add **remaining garlic** and **a pinch of the crushed red pepper flakes** and cook until fragrant, about 30 seconds. Add **halved tomatoes** and **a generous pinch each salt and pepper**; cook until just softened, 3-4 minutes. Remove from heat.



5. Cook pasta

Add **pasta** to boiling water. Cook until al dente, stirring to prevent clumping, 2-3 minutes. Reserve **⅓ cup pasta water**, then drain pasta. Add pasta, reserved pasta water, **half of the basil**, and **1 tablespoon butter** to **tomatoes** in skillet. Cook over medium-high until pasta is coated in sauce, stirring, about 30 seconds. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **arugula** and **Parmesan** to bowl with **dressing**; stir to combine. Serve **pasta and sauce** topped with **ricotta** and **remaining basil leaves**. Drizzle **pasta** with **a little olive oil** and season with **a pinch of salt**. Serve **arugula salad** alongside. Enjoy!