



Gluten-Free Tex-Mex Pasta

with Spinach and Cheese



ca. 20min



2 Servings

This fun and easy pasta dish comes together in just about 20 minutes. A riff on queso fundido—a Mexican fondue served as an appetizer at many a fiesta, and we threw in some hearty red lentil penne, and fresh spinach to make it a complete meal. One bite of this pasta and you'll want it to be Cinco de Mayo all the time. Cook, relax, and enjoy!

What we send

- yellow onion
- garlic
- scallions
- red lentil penne pasta
- can whole-peeled tomatoes
- monterey jack ⁷
- taco seasoning
- baby spinach

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- box grater
- skillet
- pot

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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 834kcal, Fat 36g, Carbs 84g, Proteins 44g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Cut **onion** in half, peel, and finely chop. Chop **garlic**. Cut **tomatoes** in their can with kitchen shears until finely chopped. Grate **$\frac{2}{3}$ of the cheese** (reserve rest for your own use). Trim ends from **scallion** and thinly slice on the diagonal.



4. Build sauce

Add **tomatoes** to skillet along with $\frac{1}{2}$ teaspoon **salt** and cook, stirring, over medium-high until thickened, 4-5 minutes.



2. Cook pasta

Add **pasta** to boiling water and cook until al dente, 6-7 minutes. Reserving **$\frac{3}{4}$ cup pasta water**, drain the pasta and rinse under running water; shake out excess water.



5. Finish sauce

Add **grated cheese** and **$\frac{1}{2}$ of the pasta water** to the skillet and stir until combined.



3. Cook onion

Meanwhile, heat 1 tablespoon **oil** in a large skillet over medium high. Add **onion** and cook until softened and starting to brown, 3-4 minutes. Stir in **garlic** and **taco seasoning** and cook until fragrant, about 1 minute.



6. Serve

Fold in **pasta** and **spinach** and cook until spinach is wilted, adding more **pasta water** if needed, about 2 minutes. Season to taste with **salt** and **pepper**. Divide **pasta** between bowls and garnish with **scallions**. Enjoy!