



Creamy Tagliatelle Pasta

with Spinach, Raisins & Ricotta



20-30min



2 Servings

Creamy and crunchy, sweet and salty; each bite of this pasta dish promises to have these contrasting flavors and textures to keep you coming back for more. Crunchy, slightly browned walnuts play off of creamy, light ricotta. Plump golden raisins add a sweet surprising flavor punch against salty Parmesan cheese. Garlicky spinach clings to tagliatelle, the main ingredient that ties the whole dish...

What we send

- flat leaf spinach
- cloves garlic
- shallot
- lemon
- golden raisins ¹²

What you need

Tools

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

Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 929kcal, Fat 36g, Carbs 108g, Proteins 34g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. In a small bowl, add **raisins** and enough **hot water** to cover; let sit for 10 minutes. Halve, peel, and thinly slice **shallots**. Thinly slice **garlic**. Zest and juice **lemon**.



4. Cook pasta

Meanwhile, cook **pasta** in boiling **salted water** until al dente, 5-6 minutes. Drain, reserving **1 cup pasta water**.



2. Toast walnuts

Heat 2 tablespoons **oil** in a large skillet over medium-high. Add **walnuts** and cook, stirring, until golden and fragrant, about 5 minutes. Using a slotted spoon, transfer walnuts to a bowl, leaving **oil** behind. Season walnuts lightly with **salt**.



5. Finish pasta

Transfer **pasta** and **½ cup pasta water** to skillet. Add **lemon juice** and **zest** and **half of ricotta** and toss to combine. Cook over medium, stirring, until warmed through. Season to taste with **salt** and **pepper**. Remove from heat and stir in **additional pasta water** if necessary to make a creamy sauce.



3. Cook spinach

Add **shallots** and **garlic** to same skillet and cook over medium-high heat, stirring until tender and just starting to brown, about 3 minutes. Trim thick stems from **spinach**; add leaves to skillet. Drain **raisins** and add to skillet. Cook, stirring, until spinach is just wilted, 3-5 minutes. Season with **¼ teaspoon salt** and a few grinds of **pepper**.



6. Serve

Roughly chop **walnuts** and finely grate **Parmesan**; stir most into **pasta**, reserving some for garnish. Divide pasta between bowls and top with **remaining nuts** and **cheese**. Serve with **remaining ricotta** to dollop on top. Enjoy!