

MARLEY SPOON



Sicilian Spaghetti with Salsa Verde and Beans

 20-30min  4 Portions

From the southern most island of Italy we bring you this truly delicious vegetarian pasta. While Sicily is famously known for pasta alla norma, this summer meal combines spaghetti with beautiful green olives, capers, parsley, cabbage and crisp green beans, with a generous dose of parmesan and crunchy pistachios to bring it all together.

What we send

- savoy cabbage
- capers
- spaghetti 1
- pitted green olives
- pistachios 15
- parmesan 7
- green beans
- parsley, garlic

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- olive oil
- sea salt and pepper

Utensils

- box grater
- colander
- large deep frypan or saucepan with lid
- mandoline (optional)

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Milk (7), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving

Energy 850kcal, Fat 47.7g, Carbs 74.8g, Proteins 25.9g



1. Prepare ingredients

Read through the recipe. Bring a large saucepan of salted water to the boil for the spaghetti. Very thinly slice the **cabbage**, using a mandoline or sharp knife. Trim and halve the **beans**. Halve the **olives** lengthwise. Finely grate the **parmesan**.



2. Cook spaghetti

Cook **three-quarters of the spaghetti**** in the pan of boiling water for 10 mins or until al dente. Reserve **125ml (½ cup) of the cooking water**, then drain the spaghetti.



3. Make salsa verde

Meanwhile, finely chop the **parsley**, including the stems. Crush or finely chop the **garlic**. Finely chop the **capers**. Put the parsley, garlic, capers and **80ml (⅓ cup) olive oil** in a bowl, season with **salt and pepper** and stir to combine.



4. Cook cabbage

Heat **2 tbs olive oil** in a large deep frypan over medium-high heat. Add the **cabbage** and cook, stirring, for 3 mins or until wilted.



5. Add beans

Add the **beans** and **reserved cooking water** to the pan and cook, stirring, for 3-4 mins until beans are just tender.



6. Get ready to serve

Meanwhile, coarsely chop the **pistachios**. Add the **olives, spaghetti** and **half the salsa verde** to the pan and toss well to combine. Season with **salt and pepper**. Divide the spaghetti among bowls. Scatter over the pistachios and **parmesan** and drizzle with the **remaining salsa verde** to serve.