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Buttery Tomato Pasta

with Kale Caesar Salad



20-30min



2 Servings

Butter mellows the acidity of this tomato sauce, while also adding richness, and fresh thyme leaves are another unexpected, but delicious addition. Massaging kale leaves with a mustardy vinaigrette makes the hearty leaves more tender. Rather than sprinkling the Parmesan on the pasta, we toss it with the greens for a decidedly Caesar-like salad. Cook, relax, and enjoy!

What we send

- Tuscan kale
- shallot
- dijon mustard ¹⁷
- tomatoes, chopped
- fresh thyme
- white wine vinegar

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- colander
- large pot
- medium saucepan

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

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

Nutrition per serving

Calories 881kcal, Fat 36g, Carbs 112g, Proteins 25g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **shallot**, then halve, peel, and finely chop. Open can of **tomatoes**. Finely grate **Parmesan**. Strip **kale leaves** from stems; stack leaves, roll like a cigar, and thinly slice crosswise. Pick **1 tablespoon thyme leaves** from stems; save **remaining thyme sprigs** for Step 2.



4. Cook pasta

While sauce cooks, add **spaghetti** to boiling water. Cook until al dente, stirring occasionally, about 9 minutes. Reserve **¼ cup pasta water**, then drain spaghetti. Return to pot, off-heat.



2. Make tomato sauce

In a medium saucepan, heat **1 tablespoon oil** over medium. Add **shallots** and **½ teaspoon salt**; cook until beginning to brown, 7 minutes. Add **tomatoes** and **2 reserved thyme sprigs** (save any remaining thyme for own use). Partially cover; simmer until **sauce** is thick and flavorful, about 20 minutes. Discard thyme sprigs and season to taste with **salt** and **pepper**.



5. Combine pasta with sauce

Add **tomato sauce, butter**, and **1½ teaspoons of the thyme leaves** to **pasta** in pot. Toss vigorously to combine. Season to taste with **salt** and **pepper**. Gradually stir in **1 tablespoon of reserved pasta water at a time**, to loosen if necessary. Divide pasta between plates.



3. Make dressing

Meanwhile, in a large bowl, whisk **vinegar** with **mustard**, and a **generous pinch each salt and pepper**. Whisk in **2 tablespoons oil**. Add **half of the Parmesan**; stir to combine. Gently massage **kale** with your hands on cutting board until it wilts slightly; add to **dressing** and toss to combine.



6. Finish salad & serve

Add **remaining Parmesan** to **salad** and toss to combine. Garnish **spaghetti** with **remaining thyme leaves**. Serve with **kale Caesar salad** alongside. Enjoy!