

DINNERLY



⚡ FAST

Fast Italiano Pasta with Zucchini, Olives and Feta



20-30 minutes



2 Servings

Whole lot of hungry in your house at the end of the day? Solve it fast with this classic bowl of pasta with a rich tomato sauce, spinach and creamy feta cheese.

WHAT WE SEND

- 250g spaghetti¹
- 500g passata sauce
- 40g kalamata olives
- 50g feta⁷
- 1 zucchini
- 70g baby spinach leaves

WHAT YOU NEED

- garlic clove
- olive oil
- salt
- black pepper

TOOLS

- medium frypan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

NUTRITION PER SERVING

Energy 690kcal, Fat 21.5g, Carbs 93.7g, Proteins 23.9g



1. Prep veggies

Bring a medium saucepan of salted water to the boil for the pasta. Grate the **zucchini**. Crush **2 garlic cloves**. Roughly chop the **olives**.



2. Cook pasta

Cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) in the pan of boiling water for 10-12 mins until al dente. Drain, then return to the pan. Add the **zucchini** and **spinach leaves**, season with **salt and pepper** and gently toss to combine. Cover and set aside until needed.



3. Cook garlic and olives

Meanwhile, heat **1 tbs olive oil** in a medium frypan over medium heat. Cook the **garlic** and **olives**, stirring, for 2 mins or until fragrant and golden.



4. Simmer sauce

Add the **passata** and bring to boil, then reduce the heat to medium and cook, stirring occasionally, for 10 mins or until the sauce is thickened. Season with **salt and pepper**.



5. Serve up

Divide the **pasta and vegetable mixture** among bowls. Top with the **tomato and olive sauce**, then crumble over the **feta** to serve.



6. Make it yours

Love greens? Steam peas or broccoli and throw them in at Step 5. Or up the green-ness with fresh herbs such as basil, parsley or a little mint.