

DINNERLY



Summer Italian Pasta with Crispy Breadcrumbs



20-30 minutes



2 Servings

This summertime pasta bursts with sunny cherry tomatoes, zesty lemon and parmesan cheese. Just scatter over crispy bread, add a fork and twirl. Buon appetito!

WHAT WE SEND

- 50g parmesan⁷
- 250g cherry tomatoes
- 2 milk buns^{1,3,6,7}
- 70g baby spinach leaves
- 250g spaghetti¹
- 1 lemon

WHAT YOU NEED

- olive oil
- salt and pepper

TOOLS

- baking paper
- fine grater
- medium frypan
- medium saucepan
- oven tray

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

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 690kcal, Fat 25.0g, Carbs 88.2g, Proteins 22.3g



1. Prep ingredients

Preheat the oven to 220C. Line 2 oven trays with baking paper. Bring a medium saucepan of salted water to the boil for the spaghetti. Crush or finely chop **2 garlic cloves**. Halve the **tomatoes**. Zest, then juice **half the lemon** (the remaining half won't be used in this dish). Finely grate the **parmesan**.



2. Cook pasta

Put the **tomatoes** on a lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to combine. Bake for 10 mins or until softened. Meanwhile, cook three-quarters of the **spaghetti** in the pan of boiling water for 10 mins or until al dente (the remaining pasta won't be used in this dish). Drain.



3. Bake garlicky breadcrumbs

While the pasta is cooking, tear **1 bun** (the remaining bun won't be used in this recipe) into large breadcrumbs. Put on the remaining lined tray, scatter with **half the garlic**, drizzle with **2 tsp olive oil** and toss to combine. Bake for 5 mins until bread is crisp and golden.



4. Cook sauce

Heat **1 tbs olive oil** in medium deep frypan over medium heat. Cook the **lemon zest** and **remaining garlic**, stirring, for 1 min or until fragrant. Add the **baked tomato** and cook, pressing gently with a spoon to release a little juice, for 1 min or until softened. Add the **spaghetti** and **spinach** and cook, tossing, for 1 min or until wilted.



5. Serve up

Add **1 tbs lemon juice**, **half the parmesan** and **half the garlicky breadcrumbs** to the **spaghetti**, season with **salt and pepper** and toss to combine. Divide the **pasta mixture** among bowls. Scatter with the **remaining parmesan and breadcrumbs** to serve.



6. Make it yours

Like a little chilli kick? Add some fresh chilli or dried chilli flakes to the pan with the lemon zest and garlic.