

# DINNERLY



## Summer Italian Pasta with Crispy Breadcrumbs



20-30 minutes



4 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

- 1 lemon
- 140g baby spinach leaves
- 2 milk buns <sup>1,3,6,7</sup>
- 2 x 250g cherry tomatoes
- 500g spaghetti <sup>1</sup>
- 50g parmesan <sup>7</sup>

## WHAT YOU NEED

- olive oil
- salt and pepper

## TOOLS

- baking paper
- fine grater
- large frypan
- large 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 88.1g, Proteins 22.3g



### 1. Prep ingredients

Preheat the oven to 220C. Line 2 oven trays with baking paper. Bring a large saucepan of salted water to the boil for the spaghetti. Crush or finely chop **3 garlic cloves**. Halve the **tomatoes**. Zest, then juice the **lemon**. Finely grate the **parmesan**.



### 2. Cook pasta

Put the **tomatoes** on a lined tray, drizzle with **1 tbs 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 the **buns** into large breadcrumbs. Put on the remaining lined tray, scatter with **half the garlic**, drizzle with **1 tbs olive oil** and toss to combine. Bake for 5 mins until bread is crisp and golden.



### 4. Cook sauce

Heat **2 tbs olive oil** in large 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 **2 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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
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 **Packed in Australia**  
from at least **55%**  
**Australian ingredients**