



# DINNERLY



ONE-SKILLET

FAST

## Mediterranean Pasta Salad with Spinach, Dill & Feta

 20-30min  2 Servings

Sometimes pasta salad is too much pasta and not enough everything else. Not this one. Feast your eyes and your stomachs on our Mediterranean-style take, which includes spinach, roasted red peppers, artichoke pesto, briny feta cheese, and fresh dill. We've got you covered!

#### WHAT WE SEND

- penne rigate <sup>1</sup>
- roasted red pepper
- baby spinach
- fresh dill
- feta cheese <sup>7</sup>
- artichoke pesto <sup>7</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

#### TOOLS

- colander
- saucepan

#### ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 730kcal, Fat 30g, Carbs 93g, Proteins 22g



#### 1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Add **pasta** to boiling water and cook until al dente, 10–12 minutes. Drain well.



#### 2. Prep ingredients

While the **pasta** cooks, coarsely chop **roasted red peppers**. Coarsely chop **spinach**. Pick **dill fronds** from stems and coarsely chop, discarding stems.



#### 3. Make dressing

In a large bowl, whisk to combine **artichoke pesto**, **1 tablespoon vinegar**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**.



#### 4. Assemble pasta salad

To bowl with **dressing**, add **cooked pasta**, **spinach**, **chopped roasted red peppers**, and **half of the chopped dill**; toss to combine. Season to taste with **salt** and **pepper**.



#### 5. Finish & serve

Serve **Mediterranean pasta salad** topped with **crumbled feta**, **remaining chopped dill**, **a drizzle of oil**, and **a few grinds pepper**. Enjoy!



#### 6. Make it meaty!

If you've got some hard-core carnivores at your table, go ahead and top this salad with **grilled chicken**, **sliced steak**, or take it to the sea with **grilled shrimp**.