

DINNERLY

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Spinach Pesto Pasta with Roasted Tomatoes



20-30min



2 Servings

We're big fans of doing more with less, like making delicious dinners with the least amount of kitchen equipment. Why dirty up a food processor when you don't have to? Put away the clunky equipment because this rustic spinach pesto includes a delicious ready-made basil pesto. The spinach is cooked and combined with Parmesan cheese, pesto, and garlic, then tossed with rigatoni and roasted tomato...

WHAT WE SEND

- plum tomatoes
- garlic
- baby spinach

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- colander
- large pot
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 785.0kcal, Fat 32.7g, Proteins 23.7g, Carbs 98.7g



1. Prep ingredients

Preheat broiler with rack in the top position. Bring a large pot of **salted water** to a boil. Cut **tomatoes** into ½-inch pieces. Grate **Parmesan**. Peel and grate **2 cloves garlic**. Finely chop **spinach**.



2. Cook pasta

Add **pasta** to boiling water and cook until just al dente, 8 minutes. Reserve **¼ cup pasta water**, then drain and return pasta to pot.



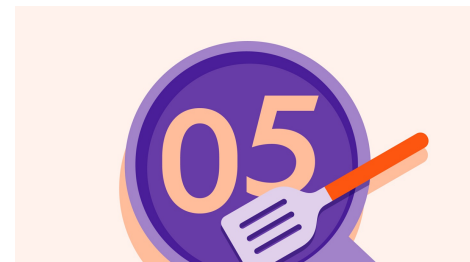
3. Broil tomatoes

Meanwhile, on a rimmed baking sheet, toss **tomatoes** with **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Lightly squeeze tomatoes to release some juices. Broil on top rack until softened and browned in spots, about 5 minutes (watch closely). Remove tomatoes from oven, add **garlic**, and stir to combine.



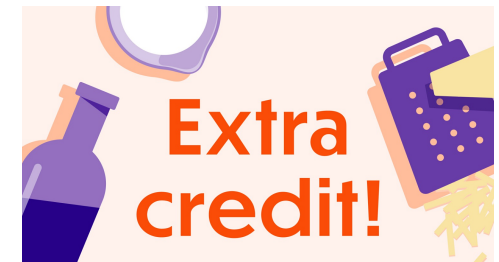
4. Wilt spinach

Return pot with **pasta** to medium heat; add **chopped spinach, tomatoes** and **garlic** (along with any pan juices), and **reserved pasta water**. Cook, stirring gently, until spinach is slightly wilted, about 2 minutes.



5. Finish pasta

Add **pesto** and **¼ of the Parmesan** to **pasta**, and cook, stirring, until **sauce** becomes glossy and clings to pasta, 1–2 minutes; season to taste with **salt** and **pepper**. Serve **pasta** topped with **remaining Parmesan** and a **good drizzle of olive oil**. Enjoy!



6. Take it to the next level

For a little bit of crunch, make a batch of seasoned, toasted breadcrumbs and sprinkle them on top just before serving.