



DINNERLY

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Spinach Pesto Pasta with Roasted Tomatoes

 20-30min  4 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

- garlic
- baby spinach
- plum tomatoes

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 768.0kcal, Fat 29.4g, Proteins 24.0g, Carbs 101.0g



1. Prep ingredients

Preheat oven to broil 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 **3 cloves garlic**. Finely chop **spinach**.



2. Cook pasta

Add **pasta** to boiling water and cook until just al dente, 8 minutes. Reserve ½ **cup pasta water**, then drain and return pasta to saucepan.



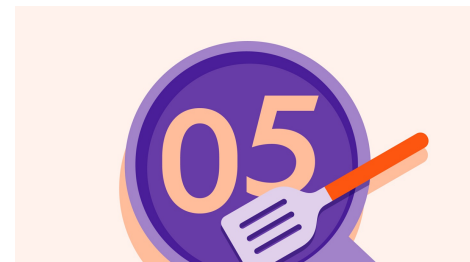
3. Broil tomatoes

Meanwhile, on a rimmed baking sheet, toss **tomatoes** with **2 tablespoons oil**, **1 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.



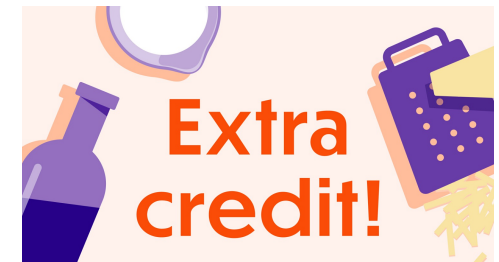
4. Wilt spinach

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. Make it ahead!

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