



Creamy Harissa Pasta with Salmon

Olives, Pine Nuts & Currants

 30min  2 Servings

How does this pasta get so creamy without any dairy? Tahini combined with tomato paste and spicy harissa gives you bold flavor for a silky sauce. Add in toasted pine nuts, currants, olives, and fresh dill with a tender salmon filet alongside for an au naturale Mediterranean meal.

What we send

- garlic
- 1 oz Castelvetrano olives
- ½ oz dried currants
- ½ oz pine nuts ¹⁵
- 10 oz pkg salmon filets ⁴
- 6 oz linguine ¹
- 5 oz baby spinach
- ¼ oz fresh dill
- ¼ oz harissa spice blend
- 6 oz tomato paste
- 1 oz tahini ¹¹

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- large pot
- microwave
- medium nonstick skillet

Allergens

Wheat (1), Fish (4), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 54g, Carbs 82g, Protein 47g



1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Finely chop **2 teaspoons garlic**. Coarsely chop **olives**. Combine **currants** and **2 tablespoons water** in a small bowl; microwave for 30 seconds.

Combine **pine nuts** and **1 teaspoon oil** in a medium nonstick skillet. Cook over medium heat, stirring constantly, until golden brown, 2-4 minutes. Transfer to a paper towel.



4. Start sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **harissa spice, chopped garlic**, and **2 tablespoons tomato paste**. Cook, stirring, until paste is caramelized and garlic is fragrant, 3-5 minutes. Whisk in **1 cup reserved cooking water** and **2 teaspoons sugar**. Add **tahini** and whisk until smooth. Season to taste with **salt and pepper**.



2. Cook salmon

Pat **fish** dry.

Heat **1 tablespoon oil** in same skillet over medium-high. Reduce heat to medium; add fish, skin side down. Firmly press each filet for 10 seconds with back of a spatula. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip; cook until just medium, about 1 minute more. Transfer to plate.



5. Finish & serve

Add **currants and their liquid, pasta**, and **spinach** to pot with **sauce**. Toss until pasta is coated and sauce is thickened, 1-2 minutes.

Serve **harissa pasta** topped with **dill, olives**, and **pine nuts**. Serve **salmon** alongside. Enjoy!



3. Cook pasta

Add **pasta** to pot with boiling **salted water**. Cook, stirring occasionally, until al dente, 8-10 minutes. Reserve **1½ cups cooking water**. Place **spinach** in a colander, then drain pasta directly over spinach to wilt.

Meanwhile, pick **dill fronds** from stems and coarsely chop; discard stems.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.