



Creamy Harissa Pasta with Shrimp

Olives, Pine Nuts & Currants



30min



2 Servings

How does this pasta get so creamy? Tahini combined with tomato paste and spicy harissa gives you bold flavor for a silky sauce. Add in plump shrimp, toasted pine nuts, currants, olives, and fresh dill 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 shrimp ²
- 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

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large pot
- microwave
- medium nonstick skillet

Allergens

Wheat (1), Shellfish (2), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 36g, Carbs 82g, Protein 41g



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 until water is steaming, about 30 seconds. Set aside to soften until step 5.



4. Start sauce

Heat **1 tablespoon oil** in reserved 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. Toast nuts; cook shrimp

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

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in same skillet over high. Add shrimp and cook until just curled and pink, 2-3 minutes. Transfer to a plate. Reserve skillet.



5. Finish & serve

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

Serve **harissa pasta with shrimp** topped with **dill, olives, and pine nuts**. 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!

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