

MARLEY SPOON



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 with only plant-based ingredients. Add in toasted pine nuts, currants, olives, and fresh dill for an au naturale Mediterranean meal.

What we send

- 6 oz tomato paste
- ½ oz pine nuts ¹
- 1 oz Castelvetrano olives
- ¼ oz harissa spice blend
- 6 oz spaghetti ²
- 5 oz baby spinach
- ½ oz dried currants
- garlic
- ¼ oz fresh dill
- 10 oz pkg salmon filets ³
- 1 oz tahini ⁴

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- large pot
- microwave
- medium nonstick skillet

Allergens

Tree Nuts (1), Wheat (2), Fish (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 980kcal, Fat 54g, Carbs 81g, Protein 46g



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!

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