



Creamy Vegan Harissa Pasta with Plant Chicken

Olives, Pine Nuts & Currants



30min



2 Servings

How does this pasta get so creamy despite being vegan? 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 ¹⁵
- 1 oz Castelvetrano olives ¹²
- ¼ oz harissa spice blend
- 6 oz spaghetti ¹
- 3 oz baby spinach
- ½ oz dried currants
- garlic
- ¼ oz fresh dill
- 8 oz pkg plant-based chicken ⁶
- 1 oz tahini ¹¹

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- large pot
- microwave
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Sulphur dioxide and sulphites (12), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 38g, Carbs 89g, Protein 40g



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. Cook nuts & plant chicken

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 to drain.

In same skillet, heat **1 tablespoon oil** over medium-high. Add **plant-based chicken** and cook until well browned and heated through, 4-5 minutes. Transfer to a plate; reserve skillet.



5. Finish & serve

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

Serve **vegan harissa pasta** 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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