



Creamy Vegan Harissa Pasta

with 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 authentic Mediterranean meal.

What we send

- garlic
- 1 oz Castelvetrano olives
- ½ oz dried currants
- ½ oz pine nuts ¹⁵
- 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), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 35g, Carbs 82g, Protein 18g



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

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. Reserve skillet for step 4.



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 **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!

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.