

MARLEY SPOON



Pasta & Fresh Tomato Sauce

with Arugula & Parmesan Salad



20-30min



2 Servings

Fettuccine is a flat pasta that is popular in Rome and Tuscany. The size of the noodle makes this shape ideal for soaking up thick, creamy, chunky or butter-based sauces. Fresh pasta cooks much faster than its dried counterpart, so be sure to keep an eye on the pasta as it will be al dente in a matter of minutes.

What we send

- ½ lb lasagna sheets ^{2,3}
- 1 container grape tomatoes (use half)
- garlic (use 1 large clove)
- ¾ oz piece Parmesan ¹
- ¼ oz fresh basil
- 1 container ricotta ¹
- crushed red pepper (use
- 3 oz baby arugula

What you need

- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- olive oil
- butter ¹

Tools

- large pot
- medium skillet

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 39g, Carbs 72g, Protein 26g



1. Prep pasta

Bring a large pot of **salted water** to a boil. Working in batches, stack **lasagna noodles** and, using a sharp knife or kitchen shears, cut lengthwise into ¼-inch wide strips.



2. Prep ingredients

Cut **half of the grape tomatoes** in half. (**Time saver:** sandwich tomatoes between two plastic deli lids, and cut through the middle). Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Pick **basil leaves** from stems, discarding stems. Tear basil leaves, if large.



3. Season dressing & ricotta

In a medium bowl, combine **1 teaspoon vinegar** and **¼ teaspoon of the chopped garlic**. Whisk in **1 tablespoon oil**, then season to taste with **salt** and **pepper**. In a small bowl, stir together **ricotta** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



4. Cook tomato sauce

Heat **1 tablespoon oil** in a medium skillet over medium. Add **remaining chopped garlic** and **a pinch of crushed red pepper flakes** and cook, stirring, until fragrant, about 30 seconds. Add **halved tomatoes** and **a generous pinch each of salt and pepper**; cook until just softened, 3-4 minutes. Remove from heat.



5. Cook pasta

Add **pasta** to boiling water. Cook, stirring to prevent clumping, until al dente, 2-3 minutes. Reserve **⅓ cup cooking water**, then drain pasta. Add **pasta**, **reserved cooking water**, **half of the basil**, and **1 tablespoon butter** to **tomatoes** in skillet. Cook over medium-high until pasta is coated in sauce, stirring, about 30 seconds. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **arugula** and **Parmesan** to bowl with **dressing**; stir to combine. Serve **pasta and sauce** topped with **ricotta** and **remaining basil leaves**. Drizzle **pasta** with **a little olive oil** and season with **a pinch of salt**. Serve **arugula salad** alongside. Enjoy!