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## Almond-Tomato Pasta

with Pecorino and Oregano



20-30min



2 Servings

Summer is the best time to use fresh tomatoes, as they're at the peak of their season. And there's no better pairing with tomatoes than pasta, so we used a flavorful whole wheat fusilli that is as fun to eat as it is healthy. The subtle smokiness of almonds adds unexpected and effortless depth to this simple and fresh pasta dish, topped with nutty Pecorino for a special finish. Cook, relax, and...

## What we send

- clove garlic
- red vine tomatoes
- fresh oregano

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- large pot

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 740.0kcal, Fat 29.7g, Proteins 24.1g, Carbs 89.9g



### 1. Prep tomatoes

Bring a large pot of salted water to a boil. Roughly chop tomatoes and place in a large bowl.



### 2. Marinate tomatoes

Peel and finely chop garlic and add to bowl; season with ½ teaspoon salt and several grinds pepper. Pick oregano from stems and roughly chop any big leaves. Add to bowl of tomatoes along with 3 tablespoons oil. Toss to coat and set aside to marinate.



### 3. Cook pasta

Cook 1/2 the pasta (8 oz) in boiling water until al dente, 7-9 minutes; drain.



### 4. Prep almonds

Meanwhile, roughly chop almonds.



### 5. Grate Pecorino

Finely grate Pecorino.



### 6. Finish

Add cooked pasta and half of almonds to tomato mixture and toss to combine. Top with Pecorino, remaining almonds, and a drizzle of oil. Enjoy!