



## Whole Wheat Farfalle & Spinach

with Walnuts & Ricotta Salata



20-30min



2 Servings

We could talk forever about the joys of creating a simple sauce with butter and pasta water, but just know this: it's one of our favorite #smartcooking techniques ever. This super healthy pasta showcases vitamin-rich, garlicky spinach, and walnuts that have been toasted for an extra warm, nutty flavor. Ricotta salata, a hard cheese, is crumbled for a briny, salty bite. Cook, relax, and enjoy!

## What we send

- flat leaf spinach
- garlic cloves

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- colander
- large pot
- rimmed baking sheet

**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 810.0kcal, Fat 39.1g, Proteins 24.5g, Carbs 86.6g



### 1. Prep ingredients

Preheat oven to 350°F. Bring a large pot of salted water to a boil. Peel and thinly slice garlic. Remove any large stems from spinach. Crumble ricotta salata.



### 2. Toast walnuts

Place walnuts on a rimmed baking sheet and bake until toasted, 8-10 minutes. Let cool and roughly chop.



### 3. Cook pasta

Add half of farfalle (8 oz) to boiling water and cook until al dente, about 8 minutes. Reserve ½ cup pasta water and drain. Transfer pasta to a bowl and return empty pot to stove.



### 4. Cook garlic

Add half of butter to the pot and melt over medium-high heat. Add garlic and cook, stirring, until fragrant, about 2 minutes.



### 5. Cook spinach

Add spinach to pot, season with ¼ teaspoon salt and several grinds pepper, and cook, stirring, until wilted, about 1 minute.



### 6. Finish

Add farfalle, pasta water, and remaining butter to pot. Heat, tossing until butter is melted and sauce reduces and coats the pasta, about 1 minute; season to taste with salt and pepper. Serve topped with walnuts and ricotta salata. Enjoy!