



Feta, Herb & Walnut Spaghetti

with Tuscan Kale & Golden Raisins



20-30min



2 Servings

We've put a new spin on pasta night featuring fresh out of the box flavors, and a kick of heat. Here we toss al dente spaghetti with warming sliced Fresno chiles, hearty Tuscan kale, toasted walnuts, feta cheese, golden raisins, and fresh mint and dill for an herbaceous pop.

What we send

- 1 Fresno chile
- 1 oz walnuts ¹⁵
- 10 oz Tuscan kale
- garlic
- ¼ oz fresh dill
- ¼ oz fresh mint
- 1 pkg golden raisins ¹²
- 6 oz spaghetti ¹
- 1.4 oz feta cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium pot
- large skillet

Allergens

Wheat (1), Milk (7), 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 910kcal, Fat 49g, Carbs 99g, Proteins 22g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Halve **Fresno chile** lengthwise, discard stem and seeds, then thinly slice crosswise. Coarsely chop **walnuts**. Strip **kale leaves** from tough stems, then stack leaves and coarsely chop. Finely chop **2 teaspoons garlic**. Coarsely chop **dill fronds and tender stems**. Coarsely chop **mint leaves**, discarding stems.



4. Cook pasta

Add **pasta** to boiling water and cook, stirring, until al dente, 8-10 minutes. Reserve **½ cup cooking water**, then drain pasta.



2. Toast walnuts

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **walnuts** and cook, stirring, until walnuts are lightly browned and fragrant, 2-3 minutes (watch closely). Transfer to a plate and sprinkle with **salt**. Wipe out skillet.



5. Toss pasta & sauce

Add **pasta, reserved cooking water**, and **2 tablespoons butter** to skillet with **veggies**. Cook over medium-high heat, tossing and stirring constantly, until ingredients are incorporated and pasta is coated in **sauce**, 2-3 minutes. Season to taste with **salt** and **pepper**.



3. Cook kale

Heat **2 tablespoons oil** in same skillet over medium-high. Taste **chile**, then add as much as desired depending on heat preference. Add **raisins** and **chopped garlic**, and cook, stirring, until fragrant, about 2 minutes. Add **kale** and **a pinch each of salt and pepper**; cook, stirring, until kale is wilted, tender, and bright green, 3-5 minutes.



6. Finish pasta & serve

Stir **half of the dill and mint** into skillet with **pasta**. Transfer **pasta** to shallow bowls, then top with **toasted walnuts, remaining herbs**, and **a drizzle of oil**. Crumble **feta** over top. Enjoy!