

DINNERLY



Creamy Shrimp Pasta with Kale, Pine Nuts & Tahini

 20-30min  2 Servings

How can a pasta dish be so creamy and satisfying? It's all in the ingredients, baby. The sauce's flavor is deepened by tahini, brightened by lemon, and made deceptively cheesy with nutritional yeast, often used for its umami powers. Toss in shrimp, kale, pine nuts, and perfectly al dente pasta for a hearty meal you can feel good about. We've got you covered!

WHAT WE SEND

- 1 bunch curly kale
- ¼ oz fresh parsley
- 1 lemon
- 6 oz curly pasta ¹
- ½ lb pkg shrimp ^{2,17}
- ½ oz pine nuts ¹⁵
- 2 (1 oz) tahini ¹¹
- 1 oz nutritional yeast

WHAT YOU NEED

- kosher salt & ground pepper to taste
- 1 Tbsp garlic
- 3 Tbsp olive oil

TOOLS

- medium pot
- microplane or grater
- large skillet

COOKING TIP

Here's a quick way to strip kale leaves from stems: Hold end of the stem in one hand. Squeeze your other hand or a few fingers around base of the leaf. Pull your hand up the stem to tear the leaf off.

ALLERGENS

Wheat (1), Shellfish (2), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 900kcal, Fat 46g, Carbs 75g, Protein 44g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Strip **kale leaves** from tough stems; discard stems. Tear or chop leaves into bite-sized pieces. Finely chop **1 tablespoon garlic**. Pick **parsley leaves** from stems and finely chop; discard stems. Zest **half of the lemon**.



4. Make sauce

In same skillet, combine **pine nuts, chopped garlic, and 3 tablespoons oil**. Cook over medium heat until golden-brown, 3–4 minutes. Add **pasta, kale, shrimp, all of the tahini, lemon zest, half of the nutritional yeast, and ½ cup cooking water**. Cook over high heat, stirring, until pasta is coated in a creamy glaze, 1–2 minutes (loosen with more cooking water, if necessary).



2. Cook pasta & kale

Add **pasta** to boiling **salted water** and cook, stirring often to prevent sticking, 6 minutes. Add **kale** and cook until kale is tender and pasta is al dente, 5–7 minutes more. Reserve **1 cup cooking water**; drain pasta and kale.



5. Finish & serve

Off heat, stir in **2 teaspoons lemon juice** and **parsley**; season to taste with **salt and pepper** or **more nutritional yeast**, if desired.

Serve **creamy shrimp pasta** with a light drizzle of **oil**, if desired. Enjoy!



3. Cook shrimp

Rinse **shrimp** and pat very dry. Season with **salt and pepper**. Heat **2 teaspoons oil** in a large skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes. Transfer to a plate and wipe out skillet, if necessary.



6. Rate your plate!

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