

MARLEY SPOON



Creamy Tuscan-Spiced Salmon Pasta

with Spinach, Peas & Lemon



30-40min



2 Servings

This elegant dinner is multitasking at its finest. Instead of sautéing the spinach we place it in a colander to wilt underneath the heat of cooked spaghetti. Meanwhile we whip up a spiced oil of Tuscan spice, lemon juice, and olive oil to flavor tender broiled salmon filets. Right before serving, the spinach and spaghetti return to the pot with mascarpone, peas, lemon zest, and Parmesan.

What we send

- 1 lemon
- ¾ oz Parmesan ²
- ¼ oz Tuscan spice blend
- 6 oz spaghetti ³
- 5 oz baby spinach
- 10 oz pkg salmon filets ¹
- 3 oz mascarpone ²
- 5 oz peas

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large pot
- microplane or grater
- colander
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1070kcal, Fat 67g, Carbs 74g, Protein 51g



1. Prep ingredients

Preheat broiler with a rack 6 inches from the heat source. Bring a large pot of **salted water** to a boil. Zest **all of the lemon**; squeeze **1 tablespoon juice**, cut remainder of lemon into wedges. Finely grate **Parmesan**, if necessary.



4. Cook salmon

Pat **salmon** dry and season all over with **salt** and **pepper**. Add salmon to baking sheet with **Tuscan-spiced oil** and gently turn to coat. Set flesh-side up and broil on top oven rack until salmon is medium-rare, 4-6 minutes, or longer for desired doneness.

Set **salmon** aside until ready to serve.



2. Cook pasta

Add **spaghetti** to **boiling water**. Cook, stirring occasionally to prevent clumping, until just under al dente, 8-10 minutes. Place **spinach** in colander.

Reserve **1 cup cooking water**, then drain **spaghetti** over **spinach** to wilt. Return spaghetti and wilted spinach to pot.



5. Finish pasta

Meanwhile, add **mascarpone**, **lemon zest**, **peas**, **¾ of the Parmesan**, and **½ cup pasta water** to pot with **pasta**. Set pot over medium-high heat, and toss pasta to coat in **sauce** (sauce may seem loose but will thicken off-heat). Add more pasta water as desired to loosen sauce. Remove from heat and season with **salt** and **pepper**.



3. Make Tuscan-spiced oil

On a rimmed baking sheet, combine **Tuscan spice**, **lemon juice**, **3 tablespoons oil**, and a **pinch of sugar**. Season **Tuscan-spiced oil** with **salt** and **pepper**.



6. Serve

Divide **spaghetti** between serving dishes. Top with **salmon** and drizzle with **Tuscan-spiced oil**, if desired. Sprinkle with **remaining Parmesan** and serve with **lemon wedges** alongside. Enjoy!