



Creamy Harissa Pasta with Chicken Cutlet

Olives, Pine Nuts & Currants



30min



2 Servings

How does this pasta get so creamy? Tahini combined with tomato paste and spicy harissa gives you bold flavor for a silky sauce. Add in crisp chicken cutlet, toasted pine nuts, currants, olives, and fresh dill for an au naturale Mediterranean meal.

What we send

- garlic
- 1 oz Castelvetrano olives
- ½ oz dried currants
- ½ oz pine nuts ¹⁵
- 6 oz linguine ¹
- 5 oz baby spinach
- ¼ oz fresh dill
- ½ lb pkg ready to heat chicken cutlets ^{1,3}
- ¼ oz harissa spice blend
- 6 oz tomato paste
- 1 oz tahini ¹¹

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large pot
- microwave
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 50g, Carbs 99g, Protein 35g



1. Prep ingredients

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

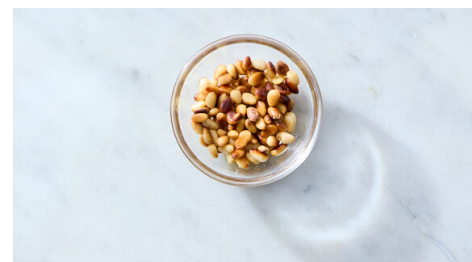
Finely chop **2 teaspoons garlic**. Coarsely chop **olives**.

Combine **currants** and **2 tablespoons water** in a small bowl. Microwave until water is steaming, about 30 seconds. Set aside to soften until step 5.



4. Cook chicken cutlets

Heat **1 tablespoon oil** in reserved skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2-4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**. Wipe out skillet.



2. Toast nuts

Combine **pine nuts** and **1 teaspoon oil** in a medium nonstick skillet. Cook over medium heat, stirring constantly, until golden brown, 2-4 minutes. Transfer to a paper towel to drain. Reserve skillet for step 4.



5. Start sauce

Heat **1 tablespoon oil** in reserved skillet over medium. Add **harissa spice**, **chopped garlic**, and **2 tablespoons tomato paste**. Cook, stirring, until paste is caramelized and garlic is fragrant, 3-5 minutes. Whisk in **1 cup reserved cooking water** and **2 teaspoons sugar**. Add **tahini** and whisk until smooth. Season to taste with **salt** and **pepper**.



3. Cook pasta

Add **pasta** to pot with boiling **salted water**. Cook, stirring occasionally, until al dente, 8-10 minutes. Reserve **1½ cups cooking water**. Place **spinach** in a colander, then drain pasta directly over spinach to wilt.

Meanwhile, pick **dill fronds** from stems and coarsely chop; discard stems.



6. Finish & serve

Add **currants** and their liquid, **pasta**, and **spinach** to pot with **sauce**. Toss until pasta is coated and sauce is thickened, 1-2 minutes. Cut **chicken cutlets** into ½-inch slices.

Serve **harissa pasta** topped with **chicken**, **dill**, **olives**, and **pine nuts**. Enjoy!