



Whole Wheat Ricotta Spaghetti

with Capers, Arugula, and Pine Nuts



ca. 20min



2 Servings

When it comes to spaghetti, we try to think past your basic tomato sauce. Capers, arugula, and pine nuts each provide their own distinct and complex flavors: salty, spicy, and nutty, so little more is needed beyond olive oil and fragrant garlic. A dollop of ricotta is the perfect amount of creamy cheesiness—mix it in while the noodles are still hot for a luscious sauce. Cook, relax, and enjoy!

What we send

- garlic
- baby arugula

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large pot
- large skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 33g, Carbs 91g, Protein 28g



1. Cook spaghetti

Bring a large pot of salted water to a boil. Add half of spaghetti (8 oz) and cook, stirring occasionally to prevent sticking, until almost al dente, about 8 minutes.



2. Prep ingredients

Meanwhile, peel and thinly slice garlic. Place ricotta in a small bowl and season with ¼ teaspoon salt and several grinds pepper.



3. Toast nuts and capers

When spaghetti has about 3 minutes of cooking time left, heat 3 tablespoons oil in a large skillet over medium-high. Add pine nuts and capers and cook, stirring often, until pine nuts are golden and capers begin to burst, about 2 minutes.



4. Toast garlic

Add garlic to skillet and continue to cook until just turning golden, about 1 minute more.



5. Finish spaghetti

Reserve 1 cup pasta water then drain spaghetti and add to skillet along with pasta water. Cook, tossing, until liquid is reduced and coats spaghetti, about 3 minutes.



6. Serve

Add arugula to spaghetti, a few handfuls at a time, and cook, tossing, until wilted, about 1 minute. Divide spaghetti between bowls and top with a dollop of ricotta, a drizzle of oil, and a few grinds pepper. Enjoy!