

MARLEY SPOON



Pasta & Fresh Tomato Sauce

with Arugula & Parmesan Salad



20-30min



2 Servings

Fettuccine is a flat pasta that is popular in Rome and Tuscany. The size of the noodle makes this shape ideal for soaking up thick, creamy, chunky or butter-based sauces. Fresh pasta cooks much faster than its dried counterpart, so be sure to keep an eye on the pasta as it will be al dente in a matter of minutes.

What we send

- cherry tomatoes
- garlic
- fresh basil
- crushed red pepper flakes
- baby arugula
- 2,3
- 1
- 1

What you need

- butter ¹
- kosher salt & ground pepper
- olive oil
- white wine vinegar

Tools

- colander
- large pot
- medium skillet

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 39g, Carbs 73g, Protein 26g



1. Prep pasta

Bring a large pot of **salted water** to a boil. Working in batches, stack **lasagna noodles** and, using a sharp knife or kitchen shears, cut lengthwise into ¼-inch wide strips.



2. Prep ingredients

Cut **half of the cherry tomatoes** in half. (**Time saver:** sandwich tomatoes between two plastic deli lids, and cut through the middle). Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Pick **basil leaves** from stems, discarding stems. Tear basil leaves, if large.



3. Season dressing & ricotta

In a medium bowl, combine **1 teaspoon vinegar** and ¼ **teaspoon of the chopped garlic**. Whisk in **1 tablespoon oil**, then season to taste with **salt and pepper**. In a small bowl, stir together **ricotta** and **1 tablespoon oil**. Season to taste with **salt and pepper**.



4. Cook tomato sauce

Heat **1 tablespoon oil** in a medium skillet over medium. Add **remaining garlic** and **a pinch of the crushed red pepper flakes** and cook until fragrant, about 30 seconds. Add **halved tomatoes** and **a generous pinch each salt and pepper**; cook until just softened, 3–4 minutes. Remove from heat.



5. Cook pasta

Add **pasta** to boiling water. Cook until al dente, stirring to prevent clumping, 2–3 minutes. Reserve ⅓ **cup pasta water**, then drain pasta. Add pasta, reserved pasta water, **half of the basil**, and **1 tablespoon butter** to **tomatoes** in skillet. Cook over medium-high until pasta is coated in sauce, stirring, about 30 seconds. Season to taste with **salt and pepper**.



6. Finish & serve

Add **arugula** and **Parmesan** to bowl with **dressing**; stir to combine. Serve **pasta and sauce** topped with **ricotta** and **remaining basil leaves**. Drizzle **pasta** with **a little olive oil** and season with **a pinch of salt**. Serve **arugula salad** alongside. Enjoy!