

# DINNERLY



## Creamy Vegan Pasta with Kale, Pine Nuts & Tahini



20-30min



2 Servings

How can a pasta dish so creamy and satisfying also be vegan? 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 in vegan dishes for its umami powers. Toss in 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 gemelli <sup>1</sup>
- ½ oz pine nuts <sup>2</sup>
- 2 (1 oz) tahini <sup>3</sup>
- 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
- medium 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), Tree Nuts (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

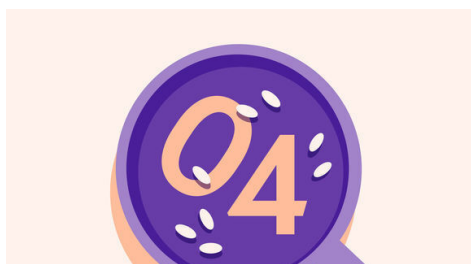
Calories 810kcal, Fat 46g, Carbs 74g, Protein 25g



### 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. 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 vegan pasta** with a light drizzle of **oil**, if desired. Enjoy!



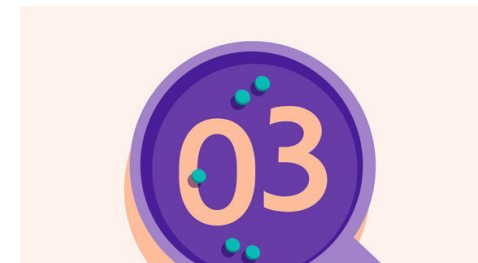
### 2. Cook pasta & kale

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.



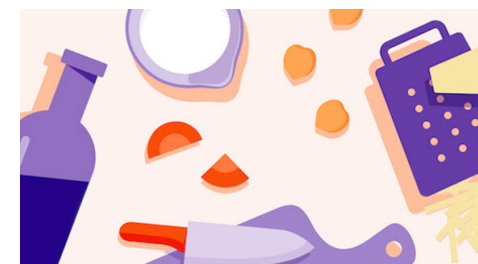
### 5. ...

What were you expecting, more steps?



### 3. Make sauce

Meanwhile, in a medium skillet, combine **pine nuts**, **chopped garlic**, and **3 tablespoons oil**. Cook over medium heat until golden brown, 3–4 minutes. Add **pasta**, **kale**, **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).



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!