



Creamy Vegan Harissa Pasta

with Olives, Pine Nuts & Currants



30min



2 Servings

How does this pasta get so creamy despite being vegan? Tahini combined with tomato paste and spicy harissa gives you bold flavor with only plant-based ingredients. Add in toasted pine nuts, currants, olives, and fresh dill for an authentic Mediterranean meal.

What we send

- garlic
- 1 oz Castelvetrano olives
- ½ oz dried currants
- ½ oz pine nuts ¹
- 6 oz spaghetti ²
- 5 oz baby spinach
- ¼ oz fresh dill
- ¼ oz harissa spice blend
- 6 oz tomato paste
- 1 oz tahini ³

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large pot
- microwave
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 700kcal, Fat 35g, Carbs 82g,
Protein 18g



1. Prep ingredients

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

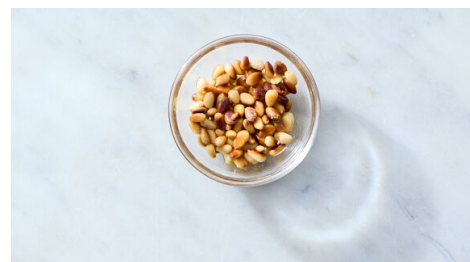
Finely chop **2 teaspoons garlic**. Coarsely chop **olives**.

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. 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**.



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. 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.

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



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. Rate your plate!

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