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Lemony Pasta Twists

with Radishes, Spinach & Sesame



20-30min



2 Servings

Casarecce, a pasta originally from Sicily, has a rolled up shape perfect for catching the buttery sauce of this dish. We chose whole grain for its nutritious properties but also because we loved its earthy flavor alongside warmed radishes and wilted spinach. This meal is spring on a plate—colorful, vibrant, balanced—just the kind you’ll need to usher you into the warmer months. Cook, relax, and...

What we send

- toasted sesame oil ¹¹
- scallions
- radish
- cloves garlic
- flat leaf spinach
- lemon
- toasted sesame seeds ¹¹

What you need

- coarse salt
- freshly ground black pepper

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 695kcal, Fat 27g, Carbs 79g, Proteins 25g



1. Cook pasta

Bring a large pot of salted water to a boil. Add half of casarecce (reserve the rest for another use) and cook until al dente, about 8 minutes. Reserve ½ cup pasta water and drain.



2. Prep ingredients

Meanwhile, grate Pecorino. Trim scallions and thinly slice, separating whites and greens. Thinly slice radishes, peel and chop garlic, and pick large stems from spinach.



3. Sauté vegetables

Melt half of the butter in a large skillet over medium-high heat. Add scallion whites and radishes and cook, stirring occasionally, until beginning to soften, about 2 minutes. Add garlic, season with salt, and cook until fragrant, about 30 seconds.



4. Add pasta

To skillet, add casarecce, spinach, and reserved pasta water. Cook, tossing, until spinach wilts, about 1 minute.



5. Finish pasta

Remove skillet from heat and stir in remaining butter. Add half of the Pecorino and zest lemon over top; season with salt and pepper. Halve lemon and squeeze over pasta. Season with salt and pepper and toss to combine.



6. Serve

Divide pasta between bowls and top with scallion greens, toasted sesame seeds, and remaining Pecorino. Drizzle with sesame oil and top with freshly ground black pepper. Enjoy!