



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

- cloves garlic
- baby arugula

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large pot
- 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

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

Nutrition per serving

Calories 790.0kcal, Fat 33.4g, Proteins 28.1g, Carbs 91.0g



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!