



## Roasted "Cacio e Pepe" Spaghetti

with Garlic & Chili Sautéed Kale



30-40min



2 Servings

Have you ever cooked something so surprisingly delicious that it put a little pep in your step? Well, get ready because this vegan "Cacio e Pepe" is everything. First, we dry roast spaghetti—it adds incredible depth of flavor and nuttiness. After boiling the roasted pasta, we toss it in a sauce made with garlic, almond butter, lots of black and red pepper (it's the pepe!), and cheesy nutritional yeast. In a word, it's divine.



## What we send

- 1 bunch Tuscan kale
- garlic
- 1 lemon
- ¼ oz fresh chives
- 6 oz spaghetti <sup>1</sup>
- 1 pkt crushed red pepper
- 1 oz nutritional yeast
- 1.15 oz almond butter <sup>15</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large pot
- microplane or grater
- rimmed baking sheet
- colander
- medium skillet

## Allergens

Wheat (1), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 960kcal, Fat 62g, Carbs 83g, Proteins 21g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Bring a large pot of **salted water** to a boil. Strip **kale leaves** from tough stems; discard stems. Tear or chop leaves into bite-sized pieces. Thinly slice or finely chop **1 tablespoon garlic**. Finely grate **1 teaspoon lemon zest**, then quarter lemon. Thinly slice **chives**.



### 4. Sauté kale

In a medium skillet, combine **garlic**, **crushed red pepper** (or less, depending on heat preference), and **¼ cup oil**. Cook over medium heat until garlic is sizzling, 2-3 minutes. Add **kale**; cook over medium-high, tossing, until kale is very tender, 4-5 minutes. Stir in **lemon zest** and **2 teaspoons nutritional yeast**. Season to taste with **salt, pepper**, and **a squeeze of lemon**.



### 2. Roast pasta

Spread **spaghetti** in a single layer on a rimmed baking sheet. Roast on center oven rack until pasta is golden brown and toasted, about 5 minutes (watch closely as ovens vary).



### 5. Finish pasta

Return reserved pot to medium heat. Add **3 tablespoons oil** and **1 teaspoon coarsely ground black pepper**. Cook until pepper is bubbling and fragrant, 1-2 minutes. Add **boiled pasta**, **almond butter**, **¼ cup nutritional yeast**, and **¾ cup of the reserved cooking water**. Cook over high heat, stirring vigorously, until sauce is thick and glossy, 1-2 minutes.



### 3. Boil kale & roasted pasta

While **spaghetti** roasts, add **kale** to boiling water. Cook until kale is tender, 4-5 minutes. Transfer to a colander (do not drain water), rinse kale with cold water and squeeze out any water.

Return water to a boil. Add **roasted pasta** to boiling water and cook, stirring occasionally, until al dente, 10-12 minutes. Reserve **1 cup cooking water**; drain pasta. Reserve pot for step 5.



### 6. Finish & serve

Toss **pasta** with **chives** and **1 teaspoon lemon juice**; season to taste with **salt**. Thin sauce with **remaining reserved pasta water**, 1-2 teaspoons at a time, if sauce is too thick.

Drizzle **pasta** and **kale** with **olive oil**, if desired. Serve **pasta** with **sautéed kale** on the side, and with **any remaining lemon wedges** for squeezing over. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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