



GREEN OLIVE PASTA PUTTANESCA

with Lemony Arugula Salad



HELLO

GREEN OLIVES

These green globes add an addictively briny bite to pasta.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 680



Shallot



Lemon



Chili Pepper



Marinara Sauce



Arugula



Garlic



Green Olives



Spaghetti
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)

START STRONG

Our little chili pepper packs a punch, so be careful when handling! If you've got gloves, wear them while you chop. If not, don't sweat it. Just be sure to wash your hands immediately after (and don't touch your eyes until you do).

BUST OUT

- Large pot
- Zester
- Strainer
- Medium bowl
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Large pan
- Whisk

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot **1** | **2**
- Garlic **2 Cloves** | **4 Cloves**
- Lemon **1** | **1**
- Green Olives **1 oz** | **2 oz**
- Chili Pepper **1** | **1**
- Spaghetti **6 oz** | **12 oz**
- Marinara Sauce **14 oz** | **28 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Arugula **2 oz** | **4 oz**

WINE CLUB

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1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Peel and thinly slice **shallot**. Thinly slice **garlic**. Zest **lemon** until you have ½ tsp; quarter lemon. Roughly chop **olives**. Thinly slice **chili**.



4 MAKE SAUCE

Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **garlic**, half the **olives**, and remaining **shallot**. Cook, stirring, until softened, 2-3 minutes. If desired, add a pinch of **chili** for spiciness; cook for 15 seconds. Add **marinara** and a pinch of **salt** and **pepper**. Bring to a simmer and cook for 2 minutes, stirring a couple of times. Turn off heat.



2 COOK PASTA

Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve **¼ cup pasta cooking water**, then drain.



5 ADD PASTA

Add **spaghetti** to pan with **sauce**; stir until thoroughly coated. Stir in half the **Parmesan** and **2 TBSP butter**. If sauce seems thick, add **reserved pasta cooking water**, 1 TBSP at a time, until loosened. Season with **salt** and **pepper**.



3 MAKE DRESSING

Meanwhile, in a medium bowl, whisk together juice from **2 lemon wedges**, a drizzle of **olive oil**, and **lemon zest** until combined. Stir in **1 TBSP shallot** and season with **salt** and **pepper**.



6 FINISH AND SERVE

Add **arugula** to bowl with **dressing**; season with **salt** and **pepper** and toss to thoroughly coat. Divide **pasta** between bowls. Top with remaining **olives** and remaining **Parmesan**. Sprinkle with a pinch of remaining **chili** (to taste). Serve with **salad** on the side and remaining **lemon wedges** for squeezing over.

MOLTO BENE!

You just mastered an Italian classic.

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