



ROMESCO PENNE WITH SPICY KALE

SERVES 2 OR 4

TIME: 20 MIN

CALORIES: 800/SERVING



Creamy, smoky, sweet and spicy are just a few of the words we'd use to describe the deliciousness that is this romesco pasta sauce. Tossed with al dente penne and topped with crispy spicy kale, it's the perfect weeknight pasta dish for when you're craving something new.

WHAT YOU'LL NEED

- Large pot
- Large pan
- Oil
- Salt
- Pepper



WHAT'S INSIDE 2 servings 4 servings

Penne	300 g	600 g
Kale	1/4 bunch	1/2 bunch
Red chili flakes	1/4 tsp	1/2 tsp
Romesco sauce	2/3 cup	1 1/3 cup

Nutrition Facts
Valeur nutritive

Per Serving (304 g) pour 1 (304 g)		
Calories 800	% Daily Value*	
	% valeur quotidienne*	
Fat / Lipides 25 g	33 %	
Saturated / saturés 3.5 g	18 %	
+ Trans / trans 0 g		
Carbohydrate / Glucides 122 g		
Fibre / Fibres 8 g	29 %	
Sugars / Sucres 8 g	8 %	
Protein / Protéines 24 g		
Cholesterol / Cholestérol 0 mg	0 %	
Sodium 290 mg	13 %	
Potassium 650 mg	14 %	
Calcium 150 mg	12 %	
Iron / Fer 3.5 mg	19 %	

*5% or less is a little 15% or more is a lot
*5% ou moins c'est peu 15% ou plus c'est beaucoup

OUR PRODUCE IS FRESH SO PLEASE WASH BEFORE USE!



Bring a large pot of **water** to a boil. Meanwhile, de-stem and thinly chop the **kale**.

Once the water is boiling, add the **pasta** and cook until al dente, about 11 minutes.



Meanwhile, warm 1 tbsp of **oil** (2 tbsp for 4 servings) over medium heat in a large pan. Once hot, add the **kale** and sauté until wilted. Season with **salt** and **pepper**, and add the **chili flakes** (optional). Transfer to a plate.



Drain the **pasta**, reserving 1/4 cup of the **pasta water** (1/2 cup for 4 servings). Transfer the **pasta** to the pan and add the **pasta water** and the **romesco sauce**. Cook, tossing constantly, until the sauce reduces and coats all the noodles.



Divide the **pasta** between plates and top with the **kale**.