

SPICE OF THE MONTH CLUB:
ZA'ATAR

ZA'ATAR PASTA



SERVINGS: 4
TOTAL TIME: 10 MINS

INGREDIENTS

- 8 oz. fettuccine pasta, or your pasta of choice
- 3 cloves garlic finely – minced
- 2 tbsp olive oil
- 1 tbsp butter or plant-based butter
- 1 tbsp za’atar seasoning, plus 1/4 tsp for topping
- 2 tsp red pepper flakes, but a little less if you are sensitive to spice!
- Salt & pepper to taste
- 2 cups cherry tomatoes
- 3 cups spinach torn or chopped
- 2 tsp lemon zest

DIRECTIONS ON BACK

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1. Bring at least 3 quarts of water to a boil. Heavily salt the water and cook your pasta for 7-8 minutes, or until al dente.
2. While the pasta is cooking, bring a skillet to medium-high heat. Add the butter and oil to the pan, then the garlic. Cook for about 1 minute or until the garlic is fragrant.
3. Add the za'atar and red pepper flakes to the pan and stir. Bloom the spices for about 30 seconds to a minute.
4. Add cherry tomatoes to the pan and mix until they are coated in the spices. Let the tomatoes sit in the pan for 2-3 minutes or until they start to blister and pop. Mix the tomatoes and slightly mash any tomatoes that have not popped. Add salt & pepper to taste.
5. Strain your pasta, but reserve 1/4 cup of pasta water.
6. Take the heat off your skillet and add the pasta directly to the tomato mixture. Add a splash of pasta water and mix until the pasta is coated in the tomatoes and spices.
7. Add in the spinach and mix, letting the residual heat from the pasta and the skillet wilt the spinach slightly.
8. Top with fresh lemon zest and the remaining 1/4 tsp of za'atar. Toss and serve!