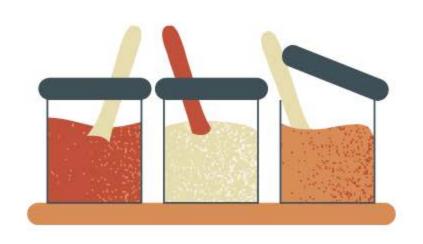
SPICE OF THE MONTH CLUB: ZA'ATAR

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 plantbased 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

DIRECTIONS

- 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!