

Kale, Tomato and Lemon Magic One Pot Spaghetti

14 oz spaghetti or linguine
14 oz cherry tomatoes
Zest of 2 large, unwaxed lemons
7 Tbl olive oil

2 tsp flaky sea salt, a little less for table salt
1 14 oz bunch of kale or spinach
Parmesan cheese, optional

1. Fill and boil a kettle of water and get all your ingredients and equipment together. You need a large, shallow pan with a lid.
2. Put the pasta into the shallow pan – not the kettle of water.
3. Quickly chop the tomatoes in half and throw them into the pan with the pasta.
4. Grate in the zest of both lemons and add the oil and salt.
5. Add about 1 quart/1 liter of boiling water from the kettle, put a lid on the pan, and bring back to a boil.
6. Remove the lid and simmer on high heat for 6 minutes, using a pair of tongs to turn the pasta every 30 seconds or so as it cooks.
7. Meanwhile, remove any tough stalks from the kale or spinach and coarsely tear the leaves.
8. Once the pasta has had 6 minutes, add the kale and continue to cook for a further 2 minutes.
9. Once almost all the water has evaporated, take the pan off the heat and tangle the pasta into four bowls.
10. If you like, top with a little Parmesan.

Serves 4 generously

NOTES From the Chef

1. This pasta is a complete revelation. The sauce is magically made from the pasta water and tomatoes as the pasta cooks—all in one pan. No fuss, one pan, and a killer bowl of pasta.
2. The key to this recipe is to measure your water carefully and to use the right pan: You need a large, shallow sauté pan or casserole large enough to fit the pasta lying down. A large, deep frying pan or wok would work well too.

NOTES From Keren

1. I cut back on the olive oil a bit, but otherwise followed the instructions exactly.
2. On the other hand, I'm sure you could use spinach or chard instead of the kale, or throw in some zucchini with the tomatoes...

From Keren Price via www.epicurious.com/recipes/food/views/kale-tomato-and-lemon-magic-one-pot-spaghetti Reprinted with permission from *A Modern Way to Cook: 150+ Vegetarian Recipes for Quick, Flavor-Packed Meals* by Anna Jones