

# SPAGHETTI PUTTANESCA

*with Caesar Salad & Garlic Toast*

Preparation Time: 25-30 Mins

## INGREDIENTS

- Spaghetti Noodles
- Garlic Bread
- Tomatoes
- Onions
- Capers
- Vinaigrette
- Romaine Lettuce
- Bacon Bits
- Croutons
- Caesar Dressing
- Lemon
- Parmesan Cheese
- Parsley

## FROM YOUR KITCHEN

- Salt & Pepper
- Oil
- Large Pot
- Large Pan
- Baking Sheet
- Parchment Paper (optional)

### STEP 1

WASH your hands and ORGANIZE your ingredients. We have conveniently provided a listing of the ingredients you will need in the order that you will need them.

### STEP 2

FILL a medium to large pot with water, bring to a BOIL & add pasta (separate your pasta as you add it to the water, to avoid sticking together). Cook for 6-8 mins, stirring occasionally. Pasta should be slightly underdone.

### STEP 3

Preheat oven to 400° and place the garlic bread, butter-side up, on a baking sheet.  
**\*\*DO NOT BAKE AT THIS TIME\*\***

### STEP 4

In a large sauce pan, sauté tomatoes, olives & capers on MED/HIGH heat for 2-3 minutes. Add vinaigrette and TOSS.

### STEP 6

Using tongs or a pasta spoon, remove pasta from water and add to sauce pan. MIX together and leave on LOW heat.

### STEP 7

Insert garlic bread into oven and bake until golden brown. APPROX 10 mins

### STEP 8

In a salad bowl, TOSS romaine lettuce, bacon bits, croutons and caesar dressing.

### LET'S EAT!

PORTION and plate your pasta, salad and garlic toast. Sprinkle parsley over pasta. GARNISH salad with parmesan cheese, lemon wedge and serve!

### PRO TIP

Add excess pasta water to sauce pan (1 tbsp at a time) to increase consistency to sauce



ALL PACKAGING IS COMPOSTABLE

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