

Easy Weeknight Spaghetti

From your box: arugula, mixed greens

Other Ingredients: ricotta cheese, walnuts, parmesan, olive oil, salt, garlic

While your spaghetti is cooking:

Coarsely chop the arugula. Wash but do not dry. Heat olive oil in a large skillet and add chopped garlic. Cook until fragrant (about 1 minute), then add arugula. Add some salt and pepper and sauté until arugula wilts (about 3 minutes).

Pour drained spaghetti into a bowl and toss with arugula, ½ cup chopped walnuts, ½ cup ricotta cheese, and some freshly grated parmesan. Serve with a side salad.

Adapted from Local Flavors by Deborah Madison