

One-Pot Spaghetti With Cherry Tomatoes and Kale



Ryan Liebe for The New York Times. Food Stylist: Simon Andrews.

Recipe from [Anna Jones](#)

Adapted by [Tejal Rao](#)

Time 20 minutes

Rating 4 ★★★★★ (5664)

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INGREDIENTS

Yield: 4 servings

- 1 pound spaghetti
- 1 pound cherry tomatoes, halved (about 2 pints)

PREPARATION

Step 1

Bring just over a quart of water to a boil. Meanwhile, place spaghetti, tomatoes, lemon zest, oil and 2 teaspoons kosher salt in a large, dry,

- 2 lemons, zested
- ¼ cup plus 3 tablespoons olive oil
- 2 teaspoons kosher salt, plus more to taste
- 1 bunch kale or spinach, leaves only, washed and chopped
- Black pepper
- Parmesan, for serving

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Ingredient Substitution Guide

[Nutritional Information](#)

shallow pan. (The pan should be large enough that the dry spaghetti can lie flat.)

Step 2

Carefully add the boiling water to the pan with the spaghetti. Cover pan, and bring up to a boil. Remove lid and simmer for about 6 minutes, using tongs to move the spaghetti around now and then so it doesn't stick. Add kale or spinach and continue cooking until remaining liquid has reduced to a sauce and the pasta is cooked through. Taste, season with salt and pepper, and top with Parmesan.

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Deb 5 years ago

I like very spicy food, so mine has a lot of garlic, red chili pepper flakes, etc. The first time I made this was for a Vegan friend who was visiting. In place of