

Pasta With Garlicky Spinach and Buttered Pistachios

By [Dawn Perry](#).

Total Time 25 minutes

Rating 5 ★★★★★ (2,472)

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Andrew Purcell for The New York Times. Food Stylist: Carrie Purcell.

If you want to get the timing just right on this one — no wasted time! — start the sauce a few minutes after you’ve dropped the pasta into the boiling water. Your spinach should be wilted right around the time the pasta is al dente. If that feels too stressful, or the spinach wilts before the pasta is ready, simply turn the heat under the skillet all the way down to low and keep it warm while the pasta finishes. Don’t count this recipe out if you’re not fond of capers. They add a hint of salty brininess without being in-your-face caper-y. A pound of pasta is a lot to toss around, especially with 2 bunches of spinach in the mix, so save that extra quarter-box for your next pot of [pasta e fagioli](#).

Featured in: [Five Fast Pastas for Long Days](#)

INGREDIENTS

Yield: 4 servings

Kosher salt and black pepper

PREPARATION

Step 1

Bring a large pot of salted water to a boil. Add pasta and

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- 12 ounces mezze rigatoni or other short pasta
- 4 tablespoons unsalted butter
- ½ cup roasted salted pistachios, almonds or hazelnuts, chopped
- 4 garlic cloves, chopped
- 2 tablespoons capers, drained
- 12 ounces spinach, stems trimmed to 1-inch length, or Swiss chard, trimmed and chopped
- Grated Parmesan, for serving

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[Ingredient Substitution Guide](#)

[Nutritional Information](#)

Step 2

After pasta has been cooking for about 2 minutes, melt the butter in a large skillet over medium-high heat. Add the pistachios, garlic and capers and cook, stirring to keep the garlic from scorching, until fragrant, about 1 minute.

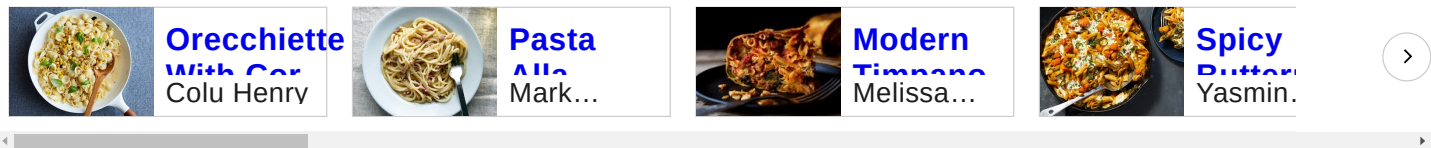
Step 3

Add spinach to skillet one handful at a time, season with salt and cook, tossing, until wilted, about 1 or 2 minutes.

Step 4

Using a slotted spoon, transfer pasta to the skillet along with ½ cup pasta water. Season with salt and pepper and cook over medium-high, tossing, until liquid reduces and coats the pasta, 2 to 3 minutes; season with salt and pepper. Serve topped with Parmesan.

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