

# Spaghetti with Smoky Tomato Butter, Nori, and White Beans

Serves 4 to 6

Time: 30 mins

2 sheets nori or 4 sheets roasted seaweed snacks  
12 ounces spaghetti or other long noodle  
Salt  
3 tablespoons butter, divided  
One 6-to-7-ounce jar or can of tomato paste  
1 teaspoon smoked paprika  
One 15.5-ounce can white beans, such as cannellini

Toast the nori if needed

(If you're using the roasted seaweed snacks, you can skip this step.)

Heat a burner over medium heat. Using tongs, wave the nori over the burner until it starts to become green and crisp and smell toasty.

Cook the pasta

Bring a large pot of water to a boil and salt it well.

Add the pasta and cook until just barely al dente (2 to 3 minutes shy of the package instructions).

Scoop out about 2 cups of the pasta water and then drain.

Meanwhile, make the sauce

In a deep skillet, melt 2 tablespoons butter over medium heat. Add half the tomato paste and cook until it darkens and glazes the bottom of the pan. Add the smoked paprika, the remaining tomato paste, 1 cup of the water and the white beans. Season with some salt.

Cook, stirring, until the beans are heated through and infused with some of the flavor, about 5 minutes.

## Finish the pasta

Add the spaghetti and remaining 1 tablespoon butter to the sauce and cook, tossing, until the pasta is nicely coated with the sauce. Add more pasta water as needed to loosen the sauce. Taste and season with more salt.

(While seasoning with salt is always important for good flavor, it's especially true of this dish. It brings out the butter and tomato's natural sweetness and ties all of the flavors together.)

Tear up the seaweed and sprinkle over the pasta and toss.

Serve hot.

## The short version

- Toast the seaweed if needed.
- Cook the pasta until nearly al dente. Reserve 2 cups of the pasta water and then drain.
- In a deep skillet, melt the butter. Add half the tomato paste and cook until caramelized. Add the smoked paprika, remaining tomato paste, the pasta water, spaghetti, and white beans and cook until everything is nicely coated in the sauce.
- Tear the crumbled seaweed on top and serve.

## Swaps

- Instead of butter, use olive oil
- Instead of white beans, use chickpeas.
- Instead of spaghetti, use any other pasta.

## Bonus points

- Cook a few cloves of garlic in the butter before adding half the tomato paste.
- Add a rind of Parmesan to the cooking water to boost the umami.
- Sprinkle with some red pepper flakes.

## Did you make this recipe?

I'd love to see how it turns out! Tag me on Instagram @kristinconnelly or use the hashtag #missiondinner

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