



Spring Vegetable Linguine Alfredo

with Lemon & Mint



20-30min



2 Servings

Could it be true? A linguine alfredo that's luxurious while being fast and fresh? Yes, it's true, and we are here for it. We coat al dente pasta with ready-made alfredo sauce—a quick hack that makes this dish come together in a flash. Sautéed asparagus and baby Bella mushrooms add a delightful texture and flavor to the creamy linguine and a sprinkle of fresh mint and lemon zest on top brightens each bite.

What we send

- 6 oz linguine ¹
- ½ lb asparagus
- 1 lemon
- garlic
- 2 oz baby bella mushrooms
- ¼ oz fresh mint
- 10 oz alfredo sauce ⁷
- ¾ oz Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- microplane or grater
- medium nonstick skillet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 35g, Carbs 82g, Proteins 22g



1. Boil pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until al dente, about 8 minutes. Reserve **¼ cup cooking water**, drain, and return to pot with **1 teaspoon oil**. Toss to combine and cover to keep warm.



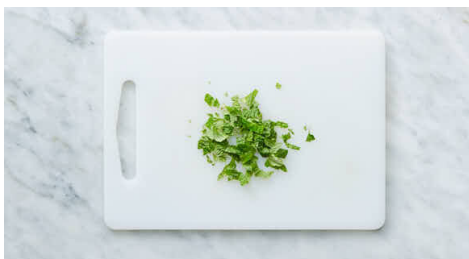
2. Prep ingredients

While water comes to a boil, trim bottom ends from **asparagus**, then cut into 1-inch pieces. Finely grate **all of the lemon zest**, then cut lemon into wedges. Finely chop **2 teaspoons garlic**. Wipe **mushrooms**, then cut into ¼-inch thick slices.



3. Cook veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **asparagus** and **mushrooms**. Cook, stirring occasionally, until just starting to brown, 3-5 minutes. Add **garlic**, **1 tablespoon of the lemon zest**. Cook, stirring, until garlic is fragrant, about 30 seconds.



4. Prep garnish

While **vegetables** cook, pick and coarsely chop **mint leaves**; discard stems.



5. Finish sauce

Add **Alfredo sauce**, and **reserved cooking water** to skillet with **cooked vegetables**; bring to a simmer. Cook until sauce is warmed through, 2-3 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Finely grate **Parmesan**, if necessary. Add **pasta** to skillet and toss to coat in **sauce**. Garnish with **mint leaves**, **Parmesan**, and **any remaining lemon zest**. Serve with **lemon wedges** alongside for squeezing over top. Enjoy!