

DINNERLY

[REBOOT] Fettuccine Alfredo with Broccoli:

No chopping. No slicing. No knife required!



20-30min



2 Servings

WHAT WE SEND

- ½ lb broccoli
- ¾ oz Parmesan ⁷
- 6 oz fettuccine ¹
- 10 oz alfredo sauce ⁷

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- large pot
- box grater or microplane

ALLERGENS

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

NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Cut **broccoli** into 1-inch florets, if necessary.

Finely grate **Parmesan**, if necessary.



2. Cook pasta & broccoli

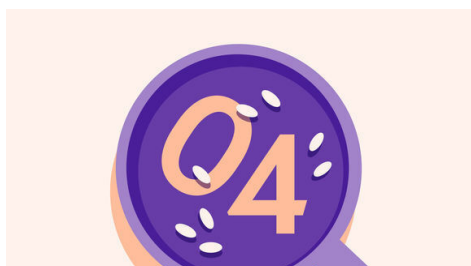
Add **pasta** to pot with boiling **salted water** and cook until barely al dente, about 7 minutes. Add **broccoli** and continue to cook until pasta is al dente and broccoli is crisp-tender, about 2 minutes more. Reserve **¼ cup pasta water**, then drain; transfer pasta and broccoli to a bowl.



3. Heat alfredo sauce

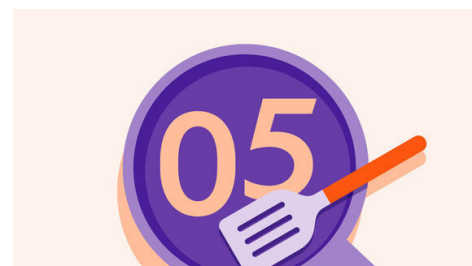
Add **alfredo sauce** to same pot; cook over medium-low heat until warmed through, 2–3 minutes. Add **pasta, broccoli**, and **reserved pasta water**, tossing to coat; cook until pasta is warmed through, about 1 minute. Season to taste with **salt** and **pepper**.

Serve **fettuccine alfredo** and **broccoli** with **Parmesan** sprinkled over top (sauce will thicken as it sits). Enjoy!



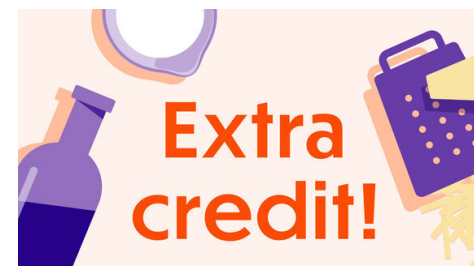
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!