

MARLEY SPOON



Fast! Fettuccine Alfredo

with Lemon, Mascarpone & Kale Salad



ca. 20min



2 Servings

If you're craving a super cheesy meal in just 20-minutes, this fettuccine alfredo will get the job done. The trick to this super speedy dinner is fresh pasta! It cooks much faster than its dried counterpart, so be sure to keep an eye on the pasta as it will be cooked to al dente in a matter of minutes. Smothered in mascarpone and served alongside a fresh kale salad, this meal is complete—cravings approved.

What we send

- garlic
- 1 shallot
- 1 cucumber
- 1 lemon
- 3 oz mascarpone ¹
- ¾ oz Parmesan ¹
- 6 oz fettuccine ²
- 3 oz baby kale
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- olive oil
- balsamic vinegar (or red wine vinegar)

Tools

- medium pot
- microplane or grater

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 41g, Carbs 77g, Protein 16g



1. Prep water & garlic

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

Finely chop **1 teaspoon garlic**.



2. Prep salad

Finely chop **¼ cup of shallot** (save rest for own use). Peel **cucumber**, then halve lengthwise, scoop out seeds with a spoon, and thinly slice into half-moons. In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**. Add chopped shallot and cucumbers, tossing to coat. Set aside until step 6.



3. Prep cream sauce

Finely grate **zest of half the lemon** and squeeze **1 tablespoon lemon juice** into a small bowl. Add **mascarpone, chopped garlic, ¼ cup water, a pinch of salt, and several grinds of pepper**; whisk to combine (it's ok if sauce is lumpy) and set cream sauce aside until step 5. Finely grate **Parmesan**.



4. Cook and finish pasta

Add **fettuccine** to boiling water and cook, stirring to prevent sticking, until al dente, about 8-10 minutes. Drain fettuccine and return to saucepan. Add **cream sauce** to **fettuccine**; cook over medium-high heat and toss to coat pasta. Add **half of the Parmesan** and toss until pasta is well coated, 1-2 minutes. Season to taste with **salt and pepper**. (Sauce will thicken as pasta sits.)



5. Finish salad

Add **kale** to **dressed shallots and cucumbers**; toss to coat. Season to taste with **salt** and **pepper**. Pick **mint leaves** from stems; discard stems and tear any large leaves. Serve **fresh fettuccine Alfredo** topped with **mint** and **remaining Parmesan**, and **kale salad** alongside.



6. Serve

Enjoy!