MARLEY SPOON

Fettuccine Alfredo

with Breadcrumbs & Zucchini Salad

20-30min 2 Servings

Fettuccine Alfredo is a mouthful... in more ways than one. For this one, we've tagged in mascarpone instead of the butter/cream combo—why use 2 ingredients, when you can use 1 extremely silky, delicious, luxurious, creamy cheese? Grated Parm rains down on top, and a zucchini salad with walnuts add just the right amount of crunch.

What we send

- 1 oz panko [1]
- 3 (¾ oz) pieces Parmesan [2]
- ½ lb fettuccine [1]
- 6 oz mascarpone cheese [2]
- 1 zucchini
- 1 oz walnuts [3]
- 1 shallot
- ¼ oz fresh parsley

What you need

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

Tools

- colander
- large pot with a lid
- microplane or grater
- small skillet

Allergens

Wheat (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 66g, Carbs 101g, Protein 35g

1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and thinly slice **¼ cup shallot**; finely chop 2 tablespoons of the remaining shallot. Finely grate **2 pieces of the Parmesan**. Use a vegetable peeler or knife to carefully shave the 3rd piece of Parmesan.

2. Make panko topping

Heat **2 tablespoons oil** in a small skillet over medium-high. Add **chopped shallots** and cook, stirring, until golden, 1–2 minutes. Add **panko** and **2 tablespoons of the grated Parmesan**, and cook, stirring, until golden, 2–3 minutes. Transfer to a plate and season with **salt** and **pepper**. Wipe out skillet.

3. Prep salad

Coarsely chop **walnuts**. Heat **1 tablespoon oil** in same skillet over medium. Add walnuts and cook, stirring, until golden, 4–5 minutes. Transfer to a small plate and sprinkle with **salt**. Trim ends from **zucchini**, then halve lengthwise, and very thinly slice crosswise into half moons. Pick **parsley leaves** from stems, discarding stems.

4. Cook fettuccine

Gradually add **fettuccine** to boiling water in handfuls while stirring. Cook until al dente, stirring frequently to prevent clumping, 9–11 minutes. Reserve **¾ cup pasta cooking water**, then drain fettuccine well and return to pot.

5. Make salad

Meanwhile, in a medium bowl, combine **zucchini**, **sliced shallots**, **parsley leaves**, **shaved Parmesan**, **walnuts**, **1 tablespoon vinegar**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.

6. Finish & serve

Add **mascarpone**, **½ cup of the pasta water**, and **½ teaspoon each salt and pepper** to pasta. Cook over medium heat, tossing, until sauce is thickened, 1–2 minutes. Off heat, stir in **remaining Parmesan** in large pinches until creamy. Stir in **1 tablespoon pasta water** to loosen, if necessary. Serve **fettuccine** sprinkled with **panko**, and with **salad** alongside. Enjoy!