

# DINNERLY



## No Chop! Gluten Free Spring Linguine with Asparagus



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this creamy linguine? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and asparagus and stir in mascarpone. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- ½ lb asparagus
- ¾ oz Parmesan <sup>7</sup>
- 9 oz gluten-free fettuccine <sup>3</sup>
- 3 oz mascarpone <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

- large pot
- box grater or microplane

### ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 600kcal, Fat 30g, Carbs 70g, Protein 18g



#### 1. Prep ingredients

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

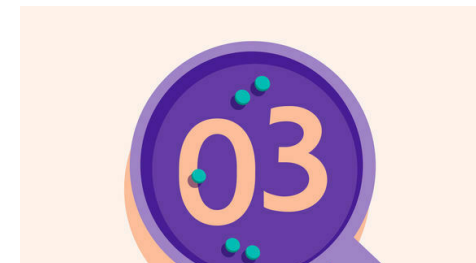
Snap off tough ends from **asparagus**, then snap stalks into 1½-inch pieces. Finely grate **Parmesan**, if necessary.

In a small bowl, add **mascarpone**, ¼ cup **water**, a pinch of **salt**, and **several grinds of pepper**; whisk to combine and set aside for step 3.



#### 2. Cook pasta & asparagus

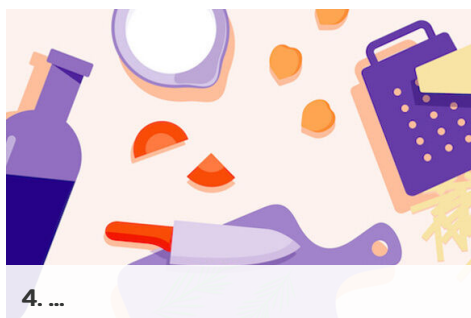
Add **pasta** to pot with boiling **salted water** and cook until barely al dente, about 7 minutes. Add **asparagus** and continue to cook until pasta is al dente and asparagus is crisp-tender, about 2 minutes more. Reserve ¼ cup **pasta water**, then drain; transfer pasta and asparagus to a bowl.



#### 3. Finish sauce & serve

Add **mascarpone** to same pot; cook over medium-low heat until warmed through, 2–3 minutes. Add **pasta and asparagus**, tossing; cook until warmed through, about 1 minute. Add reserved pasta water to thin as needed. Season to taste with **salt** and **pepper**.

Serve **linguine and asparagus** 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!