

DINNERLY



No Chop! Creamy Gluten-Free Fettuccine 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 gluten-free fettuccine? 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 ⁷
- 3 oz mascarpone ⁷
- 9 oz gluten free-fettuccine ³

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**.

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



2. Cook pasta & asparagus

Add **pasta** and **asparagus** to pot with boiling **salted water** and cook until pasta is barely al dente and asparagus is crisp tender, 2–3 minutes. Reserve ¼ **cup pasta water**, then drain; transfer pasta and asparagus to a bowl.



3. Finish sauce

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

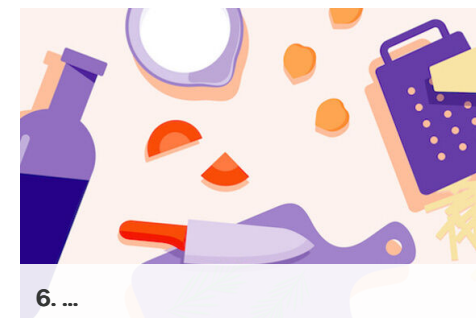
Serve **fettuccine and asparagus** with **Parmesan** sprinkled over top. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!