



## Ready to Heat Penne in Brown Butter

with Spinach, Apple & Walnut Salad



ca. 20min



2 Servings

A quick brown butter sauce, although humble in its simplicity, is perhaps one of the most elegant ways to top ready to heat penne. The process of browning butter creates a rich nuttiness that should make your taste buds pretty happy. We've infused ours with fresh rosemary, for a little something extra in the flavor department. The baby spinach salad on the side is an ode to autumn, with crisp apple slices and toasted walnuts.



## What we send

- ¾ oz Parmesan <sup>7</sup>
- ¼ oz fresh rosemary
- 1 oz walnuts <sup>15</sup>
- 1 apple
- 7 oz ready to heat penne <sup>1,3</sup>
- 3 oz baby spinach

## What you need

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or red wine vinegar)
- butter <sup>7</sup>

## Tools

- vegetable peeler
- medium skillet

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 660kcal, Fat 48g, Carbs 50g, Protein 14g



### 1. Prep ingredients

Using a vegetable peeler, shave thin strips of **Parmesan**. Pick **1 teaspoon rosemary leaves** from stems; discard stems and finely chop leaves (save rest for own use).

Coarsely chop **walnuts**.



### 2. Macerate apples

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**.

Quarter **apple**, remove core, and thinly slice each quarter crosswise. Add apples to dressing, tossing to coat.



### 3. Toast walnuts

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **chopped walnuts** and toast, stirring, until golden brown and fragrant, 2-3 minutes (watch closely).

Transfer to the bowl with **apples**. Wipe out skillet and reserve for step 5.



### 4. Make brown butter

Heat **3 tablespoons butter** and **chopped rosemary leaves** in reserved skillet over medium-high, stirring often. Cook until dark golden flecks appear and the butter smells nutty and toasty, 2-4 minutes (watch closely as it can quickly go from brown to burnt).

Remove skillet from heat and swirl in **⅓ cup water**.



### 5. Finish pasta & serve

Add **pasta** to **brown butter sauce**. Cook over medium-high heat, gently tossing pasta in sauce, until sauce is slightly thickened and coats pasta and pasta is warmed through, 1-2 minutes. Add **spinach** and **shaved Parmesan** to bowl with **apples and walnuts**, tossing to combine. Season to taste with **salt** and **pepper**.

Serve **brown butter pasta** with **salad** alongside. Enjoy!



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