



## Pasta with Walnut Cream Sauce

& Arugula Salad



20-30min



2 Servings

Tossed with warm spices, toasted walnuts, and two cheeses (mascarpone and Parmesan), this creamy pasta dish will be the star of your weekly rotation.



## What we send

- 2 (1 oz) walnuts <sup>2</sup>
- 1 shallot
- 6 oz spaghetti <sup>3</sup>
- 1 oz dried cherries
- 3 oz mascarpone <sup>1</sup>
- ¾ oz Parmesan <sup>1</sup>
- ¼ oz warm spice blend
- 1 bag arugula
- 1 pkt balsamic vinaigrette

## What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>1</sup>

## Tools

- medium pot
- meat mallet or rolling pin
- microplane or grater
- medium nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 980kcal, Fat 61g, Carbs 99g, Protein 26g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Place **walnuts** in a sealable bag; use a meat mallet, heavy skillet, or rolling pin to pound until crushed. Alternately, coarsely chop walnuts. Halve and thinly slice **¼ cup shallot**; finely chop the remaining. Finely grate **Parmesan**, if necessary.



### 4. Build sauce

Meanwhile, heat **2 tablespoons butter** in a medium nonstick skillet over medium-high. Add **chopped shallots** and cook, stirring, until softened, about 2 minutes. Reduce heat to medium and add **crushed walnuts**; cook, stirring constantly, until golden brown and fragrant, about 2 minutes (watch closely to prevent walnuts from burning).



### 2. Make dressing

To a medium bowl, add **balsamic dressing**. Stir in **cherries** and **sliced shallots**, then set aside to marinate, stirring occasionally.



### 5. Finish pasta

To skillet with **nuts**, add **all of the mascarpone, half of the Parmesan, ½ cup reserved cooking water**, and **¼ teaspoon warm spice blend**. Simmer over medium-high heat until mascarpone is melted, 1-2 minutes. Off heat, add pasta and toss until evenly coated. Gradually add more pasta water as sauce thickens. Season to taste with **salt** and **pepper**.



### 3. Cook pasta

Add **pasta** to boiling water and cook, stirring to prevent clumping, until al dente, 8-10 minutes. Reserve **1 cup cooking water**, then drain pasta.



### 6. Finish salad & serve

Add **arugula** to bowl with **dressing** and toss to coat. Season to taste with **salt** and **pepper**. Serve **pasta** with **walnut cream sauce** topped with **remaining Parmesan**, and with **arugula salad** alongside. Enjoy!