



Buttery Tomato Gluten Free Fettucine

with Kale Caesar Salad

 30-40min  2 Servings

Butter mellows the acidity of this tomato sauce, while also adding richness. Fresh thyme leaves are another unexpected, but delicious addition. Massaging kale leaves with a mustardy vinaigrette makes the hearty leaves more tender. Rather than sprinkling the Parmesan on the pasta, we toss it with the greens for a decidedly Caesar-like salad.

What we send

- 1 shallot
- 14½ oz can whole peeled tomatoes
- ¾ oz Parmesan ⁷
- 1 bunch Tuscan kale
- ¼ oz fresh thyme
- 9 oz gluten free fettuccine ³
- 2 (¼ oz) Dijon mustard

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- red wine vinegar (or white wine vinegar)

Tools

- large pot
- medium saucepan
- colander

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 42g, Carbs 97g, Protein 20g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **shallot**, then halve, peel, and finely chop. Open can of **tomatoes**. Finely grate **Parmesan**. Strip **kale leaves** from stems; stack leaves, roll like a cigar, and thinly slice crosswise. Pick **1 tablespoon thyme leaves** from stems; save **remaining thyme sprigs** for Step 2.



4. Cook pasta

While sauce cooks, add **pasta** to boiling water. Cook according to package directions, stirring occasionally to prevent sticking. Reserve **¼ cup pasta water**, then drain. Return to pot, off heat.



2. Make tomato sauce

In a medium saucepan, heat **1 tablespoon oil** over medium. Add **shallots** and **½ teaspoon salt**, cook until beginning to brown, 7 minutes. Add **tomatoes** and **2 reserved thyme sprigs** (save any remaining thyme for own use). Partially cover; simmer until **sauce** is thick and flavorful, about 20 minutes. Discard thyme sprigs and season to taste with **salt** and **pepper**.



5. Combine pasta with sauce

Add **tomato sauce**, **2 tablespoons butter**, and **1½ teaspoons of the thyme leaves** to **pasta** in pot. Toss vigorously to combine. Season to taste with **salt** and **pepper**. Gradually stir in **1 tablespoon of reserved pasta water at a time**, to loosen if necessary. Divide pasta between plates.



3. Make salad

Meanwhile, in a large bowl, whisk **2 tablespoons vinegar** with **mustard**, and **a generous pinch each salt and pepper**. Whisk in **2 tablespoons oil**. Add **half of the Parmesan**; stir to combine. Gently massage **kale** with your hands on cutting board until it wilts slightly; add to **dressing** and toss to combine.



6. Finish salad & serve

Add **remaining Parmesan** to **salad** and toss to combine. Garnish **spaghetti** with **remaining thyme leaves**. Serve with **kale Caesar salad** alongside. Enjoy!