

# MARLEY SPOON



## Spring Creamy Pasta

with Peas & Fresh Herbs



20-30min



2 Servings

A vibrant pasta dish bursting with greens is just the kind we dream of at this time of the year. To build flavor we started by sautéing fragrant garlic and shallots. We then added peas and sugar snap peas until tender before tossing in a handful of fresh herbs. A cream sauce coats the noodles and allows the spring vegetables to truly shine. Cook, relax, and enjoy!



## What we send

- 1 shallot
- 6 oz linguine <sup>1</sup>
- 4 oz snap peas
- garlic
- 5 oz peas
- ¼ oz fresh parsley
- 10 oz Alfredo sauce <sup>2</sup>
- ¾ oz Parmesan <sup>2</sup>
- ¼ oz truffle dust

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- colander
- large pot
- large skillet

## Allergens

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

## Nutrition per serving

Calories 740kcal, Fat 27g, Carbs 93g, Protein 25g



### 1. Prep ingredients

Bring a large pot of salted water to a boil. Slice snap peas diagonally on the bias. Peel and finely chop garlic and shallot. Grate Pecorino.



### 4. Cook pasta

Meanwhile, add half of the fettuccine to boiling water (reserve rest for another use) and cook until al dente, about 8 minutes. Reserve ½ cup pasta water and drain.



### 2. Cook vegetables

Heat 1 tablespoon oil in a large skillet over medium-high. Add snap peas, English peas, and shallot. Season with salt and pepper and cook until vegetables are barely tender, 3-4 minutes.



### 5. Add cream

Remove parsley and tarragon leaves from stems then roughly chop leaves, leaving any small leaves whole. Reheat vegetables over medium. Add ½ cup cream (reserve rest for another use) and ⅔ of herbs and stir until warmed through.



### 3. Add garlic

Stir in garlic and cook until fragrant, 1 minute more.



### 6. Finish

Add fettuccine and pasta water to skillet and toss to combine. Stir in ⅓ of the Pecorino. Season generously with salt and pepper. Serve with additional cheese and herbs sprinkled over the top. Enjoy!