

DINNERLY



Linguine Alfredo with Garlic Broccoli



ca. 20min



2 Servings

Linguine alfredo—hard to spell, easy to eat! Especially when you're using our ready-to-heat alfredo sauce. Parmesan rains down on top, and chili-garlic broccoli, with just the right amount of crunch, adds a little something special for your taste buds. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- ¾ oz Parmesan ¹
- 6 oz linguine ²
- 1 pkt crushed red pepper
- 10 oz Alfredo sauce ¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- large pot
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 910kcal, Fat 57g, Carbs 82g, Protein 21g



1. Prep ingredients

Bring a large pot of **salted water** to a boil over high.

Cut **broccoli** into 1-inch florets, if necessary. Thinly slice **1 large garlic clove**.

Finely grate **Parmesan**, if necessary.



2. Cook pasta

Add **pasta** to pot with boiling **salted water**; cook, stirring frequently to avoid sticking, until al dente, 8–9 minutes. Reserve ½ **cup cooking water**, then drain well. Return pasta to pot off heat and toss with **1 teaspoon oil**; set aside until step 4.



3. Cook broccoli

While **pasta** cooks, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and cook, stirring frequently, until browned in spots and crisp-tender, 3–4 minutes. Reduce heat to medium; add **sliced garlic** and **1 tablespoon oil**. Cook, stirring, until garlic is softened, 1 minute. Season to taste with **salt** and ¼ **teaspoon red pepper flakes** (or more to taste).



4. Finish & serve

Return **pasta** to low heat; add **alfredo sauce** and ½ of the **Parmesan**. Stir vigorously until pasta is coated and sauce is slightly thickened, 1–2 minutes. If pasta seems dry, add **1 tablespoon cooking water** at a time, stirring to combine. Season to taste with **salt** and **pepper**.

Serve **linguine Alfredo** with **remaining Parmesan** over top and **broccoli** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!