



## Gluten Free-Fettuccine with Baked Camembert

Tomatoes, Garlic, Shallot & Parmesan



50min



2 Servings

In tonight's rendition of "wow this tastes way fancier than it should for such a simple recipe," Camembert bakes amongst grape tomatoes, shallots, and garlic until its rind is golden brown and its creamy center is meltier than ever. Gluten free-fettuccine, the long, tender noodles perfect for grabbing hold of this dreamy sauce, gets added to the baked Camembert-tomato sauce then finished with fresh parsley and Parmesan.



## What we send

- 1 shallot
- garlic
- 12 oz grape tomatoes
- 1 pkt crushed red pepper
- 4 oz camembert <sup>7</sup>
- ¼ oz fresh parsley
- ¾ oz Parmesan <sup>7</sup>
- 9 oz gluten free fettuccine <sup>3</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium ovenproof skillet
- large saucepan
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 870kcal, Fat 48g, Carbs 88g, Protein 26g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Thinly slice **shallot**. Finely chop **2 large garlic cloves**. In a medium ovenproof skillet, combine **tomatoes, shallot, garlic, crushed red pepper**, and **3 tablespoons oil**. Season with **salt and pepper**; mix to combine. Place **Camembert** in skillet with tomatoes; lightly drizzle with **oil**.



### 4. Sauce pasta

Carefully place skillet with **Camembert and tomatoes** over high heat. Add **pasta** and **reserved cooking water** to skillet. Press on tomatoes to burst. Break Camembert rind into smaller pieces. Cook over high heat, stirring and tossing frequently until **liquid** has cooked into a creamy opaque sauce, 2-3 minutes.



### 2. Bake

Bake **Camembert and tomatoes** on center rack until tomatoes are burst and cheese is browned, 35-40 minutes.

Meanwhile, bring a large saucepan of **salted water** to a boil. Pick and finely chop **parsley leaves**; discard stems. Finely grate **Parmesan**, if necessary.



### 5. Serve

Remove skillet from heat and add **Parmesan** and **parsley**; mix to incorporate. Season to taste with **salt and pepper**. Enjoy!



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 3. Cook pasta

When **Camembert and tomatoes** have baked for 30 minutes, add **fettuccine** and cook, stirring to prevent sticking, until al dente, 2-3 minutes. Reserve **¼ cup cooking water**, then drain pasta.



### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.