DINNERLY

No Chop! Spring Linguine Alfredo
with Asparagus

🕐 ca. 20min   🍴 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this fettuccine alfredo? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the pasta and asparagus and heat up the alfredo sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

1. Prep ingredients

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

Snap off tough ends from **asparagus**, then snap stalks into 1½-inch pieces.

Finely grate **Parmesan**, if necessary.

2. Cook pasta & asparagus

Add **pasta** to pot with boiling **salted water** and cook until barely al dente, about 7 minutes. Add **asparagus** and continue to cook until pasta is al dente and asparagus is crisp-tender, about 2 minutes more. Reserve **¼ cup pasta water**, then drain; transfer pasta and asparagus to a bowl.
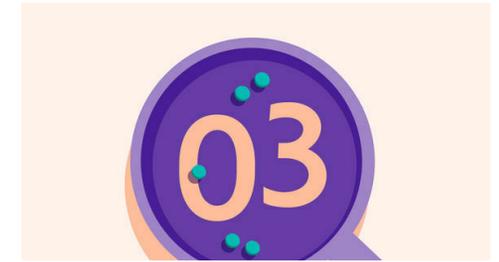
3. Heat sauce & serve

Add **alfredo sauce** to pot; cook over medium-low heat until warmed through, 2–3 minutes. Add **pasta, asparagus**, and **reserved pasta water**; toss to coat. Cook until pasta is warmed through, about 1 minute. Season to taste with **salt** and **pepper** (sauce will thicken as it sits).

Serve **linguine alfredo and asparagus** with **Parmesan** sprinkled over top (grate if necessary). Enjoy!

4. …

What were you expecting, more steps?

5. …

You're not gonna find them here!

6. …

Kick back, relax, and enjoy your Dinnerly!