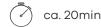
DINNERLY



Spring Linguine Alfredo with Asparagus





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!

WHAT WE SEND

- ½ lb asparagus
- ¾ oz Parmesan ²
- · 6 oz linguine 1
- 10 oz Alfredo sauce ²

WHAT YOU NEED

 kosher salt & ground pepper

TOOLS

- large pot
- box grater or microplane

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 26g, Carbs 77g, Protein 21g



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!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!