



FAST

Pappardelle & Pine Nuts

with Ricotta & Fresh Tomato Sauce



20-30min



2 Servings

You might know pine nuts (called pignoli in Italian) as the classic ingredient in pesto. But did you also know they're the edible seeds of pine trees? These small but mighty seeds have a rich, almost sweet, nutty flavor. Here, we combine them with frizzled shallots, Parmesan, and fried rosemary to create an irresistible topping for this creamy pasta.

What we send

- ¼ oz fresh rosemary
- 3 oz shallot
- ¾ oz piece Parmesan ⁷
- ½ lb lasagna sheets ^{1,3}
- 1 oz pine nuts ¹⁵
- 5 oz baby spinach
- 1 pint grape tomatoes (use half)
- 1 oz pkt cream cheese ⁷
- 1 container ricotta (use ½) ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- medium skillet
- colander

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 53g, Carbs 105g, Proteins 31g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Pick **1 tablespoon rosemary leaves**. Peel and thinly slice **shallot**, separating into rings. Finely grate **Parmesan**. Stack **lasagna sheets**, removing plastic liners first, and cut crosswise into ½-inch wide strips.



4. Prep vegetables

Coarsely chop **spinach** and cut **half of grape tomatoes** into halves, or quarter if large (save rest for own use).



2. Toast pine nuts

Heat **3 tablespoons oil** in a medium skillet over medium-high. Add **pine nuts** and cook, stirring, until just golden, 2-3 minutes. Using a slotted spoon, transfer pine nuts to a paper towel-lined plate.



5. Cook pasta

Add **pasta** to boiling water and cook, stirring once or twice, until barely al dente, 2-3 minutes. Reserve **½ cup pasta water**, then drain pasta. Add **tomatoes** and **1 tablespoon oil** to same saucepan; cook over high, stirring occasionally, until just softened 2-3 minutes. Stir in **cream cheese, half of the ricotta, remaining Parmesan**, and **reserved pasta water** until melted.



3. Fry shallots

Add **sliced shallots** to skillet and cook over medium high, stirring, until shallots are browned and crisp, 4-5 minutes. Stir in the **rosemary leaves** and cook until crispy, 1-2 minutes. Use a slotted spoon to transfer to plate with **pine nuts**. Transfer all to a small bowl and let cool. Stir in **¼ of the Parmesan** and season with **salt** and **several grinds of pepper**.



6. Finish & serve

Add **pasta** and **spinach** to saucepan and gently toss to combine over low heat. Transfer to plates, drizzle with **oil**, and garnish with **crispy pine nut dressing**. Enjoy!