



DINNERLY



Creamy Tomato Pasta with Parmesan Crisps

 20-30min  2 Servings

Get your taste buds ready, because they're headed for paradise. Texture paradise, that is! Al dente spaghetti is coated in a combo of creamy mascarpone and broiled veggies. The fresh grape tomatoes burst with sweet jammy juice and add to the luscious sauce. Plus your taste buds will really get their frico on thanks to the Parmesan crisps (aka frico) that top the pasta and bring the crunch. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ¹
- 1 yellow onion
- 6 oz spaghetti ²
- 4 oz grape tomatoes
- 5 oz peas
- 3 oz mascarpone ¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

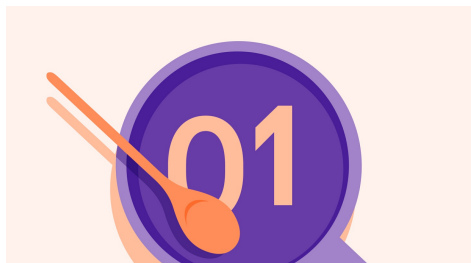
- large pot
- microplane or grater
- rimmed baking sheet
- colander

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 33g, Carbs 80g, Protein 22g



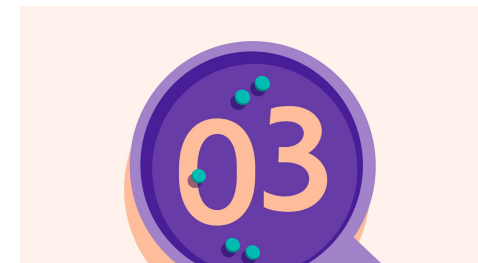
1. Prep ingredients

Preheat broiler with an oven rack in the center. Bring a large pot of **salted water** to a boil. Grate **all of the Parmesan**, if necessary. Cut **half of the onion** into ¼-inch slices (save rest for own use). Grate or mince **1 large garlic clove**. Generously **oil** a rimmed baking sheet.



2. Make Parmesan crisps

Spread **half of the Parmesan** into two (4-inch) circles on prepared baking sheet. Broil on center rack until bubbling and golden brown at edges, about 2 minutes (watch closely). Let cool on baking sheet, 2–3 minutes. Using a spatula, remove **Parmesan crisps** from baking sheet (it's ok if they break!) and set aside. Reserve baking sheet.



3. Cook pasta & veggies

Add **spaghetti** to boiling water; cook until al dente, 8–10 minutes. Reserve **½ cup pasta water**; drain and return pasta to pot. On reserved baking sheet, toss **tomatoes** and **sliced onions** with **1 tablespoon oil**. Season with **salt** and **pepper**. Broil on center rack until onions are tender and tomatoes are slightly charred, tossing halfway through, 7–8 minutes.



4. Finish veggies

Sprinkle **peas** over **tomatoes** and **onions**; continue to broil until peas are warmed through, about 2 minutes. Add **grated garlic** to vegetables and toss to combine. To pot with **pasta**, add **mascarpone** and **reserved pasta water**. Season to taste with **salt** and **pepper**. Cook over medium heat, tossing, until **sauce** is thickened, 1–2 minutes.



5. Finish & serve

Off heat, stir in **broiled vegetables** and **remaining grated Parmesan** until combined. Stir in **1–2 tablespoons of water** to loosen if necessary; season to taste with **salt** and **pepper**. Serve **pasta** topped with **Parmesan crisps**. Enjoy!



6. Spice it up!

A topping of crushed red pepper flakes would be perfect for adding a hint of spice.