

# DINNERLY



**FAST**

## **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! Spaghetti is coated in a luscious sauce of creamy mascarpone and broiled veggies, including fresh grape tomatoes bursting with sweet, jammy juices. Your taste buds will really get their frico on thanks to the crunchy Parmesan crisps (aka, frico) sprinkled over the top. We've got you covered!

### WHAT WE SEND

- ¾ oz piece Parmesan <sup>7</sup>
- 1 medium yellow onion (use half)
- garlic (use 1 large clove)
- ½ lb spaghetti <sup>1</sup>
- 1 pint grape tomatoes
- 5 oz peas
- 3 oz mascarpone cheese <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

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

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 830kcal, Fat 31g, Carbs 116g, Proteins 28g



#### 1. Prep ingredients

Preheat broiler with a rack in the center. Bring a large pot of **salted water** to a boil. Finely grate **Parmesan**. Peel and cut **half of the onion** into ¼-inch thick slices (save rest for own use). Peel and finely grate **1 teaspoon garlic**. Generously **oil** a rimmed baking sheet.



#### 2. Make Parmesan crisp

Spread **half of the Parmesan** into a 4-inch circle on prepared baking sheet. Broil on center oven rack until cheese is bubbling and golden brown around edges, about 2 minutes (watch closely). Let cool on baking sheet, 2–3 minutes. Using a spatula, remove **Parmesan crisp** (it's ok if it breaks!) and set aside. Reserve baking sheet.



#### 3. Cook pasta & veggies

Add **pasta** to boiling water; cook, stirring occasionally, until al dente, 8–10 minutes. Reserve **½ cup pasta water**; drain and return pasta to pot off heat. On same baking sheet, toss **tomatoes, onions, 1 tablespoon oil, and a pinch each salt and pepper**. Broil on center oven rack until onions are tender and tomatoes are charred in spots, 7–8 minutes, tossing halfway.



#### 4. Finish veggies

Sprinkle **peas** over **tomatoes and onions**. Return to center oven rack and broil until peas are warmed through, about 2 minutes. Immediately, toss **grated garlic** with veggies on baking sheet. To pot with **pasta**, add **mascarpone, reserved pasta water, ½ teaspoon salt, and ¼ teaspoon pepper**. Cook over medium, stirring, until **sauce** is thickened, 1–2 minutes.



#### 5. Finish & serve

Off the heat, stir **broiled veggies** and **remaining Parmesan** into **pasta** to combine. Stir in **1–2 tablespoons of water**, if necessary to loosen; season to taste with **salt and pepper**. Serve **creamy tomato pasta** topped with **Parmesan crisps**. Enjoy!



#### 6. Spice it up!

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