



Spring Creamy Pasta

with Peas & Fresh Herbs



20-30min



2 Servings

A vibrant pasta dish bursting with greens is just the kind we dream of at this time of the year. To build flavor we started by sautéing fragrant garlic and shallots. We then added peas and sugar snap peas until tender before tossing in a handful of fresh herbs. A cream sauce coats the noodles and allows the spring vegetables to truly shine. Cook, relax, and enjoy!

What we send

- sugar snap peas
- cloves garlic
- shallot
- fresh shelled peas
- fresh parsley
- fresh tarragon

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- large pot
- large skillet

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 735.0kcal, Fat 26.8g, Proteins 24.9g, Carbs 92.6g



1. Prep ingredients

Bring a large pot of salted water to a boil. Slice snap peas diagonally on the bias. Peel and finely chop garlic and shallot. Grate Pecorino.



2. Cook vegetables

Heat 1 tablespoon oil in a large skillet over medium-high. Add snap peas, English peas, and shallot. Season with salt and pepper and cook until vegetables are barely tender, 3-4 minutes.



3. Add garlic

Stir in garlic and cook until fragrant, 1 minute more.



4. Cook pasta

Meanwhile, add half of the fettuccine to boiling water (reserve rest for another use) and cook until al dente, about 8 minutes. Reserve ½ cup pasta water and drain.



5. Add cream

Remove parsley and tarragon leaves from stems then roughly chop leaves, leaving any small leaves whole. Reheat vegetables over medium. Add ½ cup cream (reserve rest for another use) and ⅔ of herbs and stir until warmed through.



6. Finish

Add fettuccine and pasta water to skillet and toss to combine. Stir in ⅓ of the Pecorino. Season generously with salt and pepper. Serve with additional cheese and herbs sprinkled over the top. Enjoy!