



## Fresh Pappardelle

with Walnut Cream Sauce & Arugula



20-30min



2 Servings

The wide, flat noodles known as pappardelle originated in Northern Italy, land of creamy pasta sauces. This hearty dinner features fresh pappardelle, which cooks faster than its dried counterpart, and yields a more tender bite. Tossed with warm seasonal spices, toasted walnuts, and two cheeses (mascarpone and Parmesan), it's basically a winter wonderland on a plate.



## What we send

- 2 oz walnuts <sup>15</sup>
- 1 shallot
- ½ lb lasagna sheets <sup>1,3</sup>
- 1 oz dried cherries
- 4 oz mascarpone <sup>7</sup>
- ¾ oz grated Parmesan <sup>7</sup>
- ¼ oz warm spice blend
- 3 oz arugula

## What you need

- olive oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper
- butter <sup>7</sup>

## Tools

- medium pot
- meat mallet or rolling pin
- medium 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

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 900kcal, Fat 49g, Carbs 95g, Proteins 25g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Place **walnuts** in a sealable bag; use a meat mallet, heavy skillet, or rolling pin to pound until very finely crushed. Halve and thinly slice **2 tablespoons shallot**; finely chop the remaining. Stack **pasta sheets**, then cut lengthwise into 1-inch wide strips. Cover with a damp paper towel to keep from drying out.



### 4. Cook pasta

Add **pasta** to boiling water and cook, stirring to prevent clumping, until al dente, 2-3 minutes. Reserve **1 cup cooking water**, then drain pasta.



### 2. Make dressing

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Stir in **cherries** and **sliced shallots**, then set aside to marinate, stirring occasionally.



### 5. Sauce pasta

Add **pasta**, **all of the mascarpone**, **walnut mixture**, **half of the Parmesan**, **¾ cup reserved cooking water**, and **½ teaspoon warm spice blend** to reserved skillet. Simmer over medium-high until sauce is slightly thickened and pasta is coated, about 2 minutes (should be slightly loose, as pasta will continue to soak up liquid). Season with **salt** and **pepper**.



### 3. Cook shallots & walnuts

Heat **1 tablespoon butter** in a medium skillet over medium-high. Add **chopped shallots** and cook, stirring, until softened, about 2 minutes. Add **crushed walnuts** and cook, stirring constantly, until golden brown and fragrant, about 2 minutes (watch closely). Transfer mixture to a small heatproof bowl, then season with **salt** and **pepper**. Wipe out skillet; reserve for step 5.



### 6. Finish salad & serve

Add **arugula** to bowl with **dressing** and toss to coat. Season to taste with **salt** and **pepper**. Serve **pasta** with **walnut cream sauce** topped with **remaining Parmesan**, and with **arugula salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com) [@marleyspoon](#) [#marthaandmarleyspoon](#)