



## 20-Min: Fresh Fettuccine Alfredo

with Lemon, Mascarpone & Arugula Salad



ca. 20min



2 Servings

If you're craving a super cheesy meal in just 20-minutes, this fettuccine alfredo will get the job done. The trick to this super speedy dinner is fresh pasta! It cooks much faster than its dried counterpart, so be sure to keep an eye on the pasta as it will be cooked to al dente in a matter of minutes. Smothered in mascarpone and served alongside a fresh arugula salad, this meal is complete—cravings approved.

## What we send

- ½ lb lasagna sheets <sup>1,3</sup>
- garlic
- 1 medium yellow onion
- 1 cucumber
- 1 lemon
- 1 pkg mascarpone <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>
- 3 oz arugula
- ¼ oz fresh basil

## What you need

- kosher salt & ground pepper
- olive oil
- balsamic vinegar (or red wine vinegar)

## Tools

- medium saucepan
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 630kcal, Fat 25g, Carbs 78g, Proteins 20g



### 1. Prep pasta & garlic

Bring a medium saucepan of **salted water** to a boil. Working in batches, stack **lasagna sheets** and use a sharp knife or kitchen shears to cut lengthwise into ¼-inch wide strips (like fettuccine). Cover with a damp paper towel to prevent from drying out; set aside until step 4. Finely chop **1 teaspoon garlic**.



### 4. Cook pasta

Add **fettuccine** to boiling water and cook, stirring to prevent sticking, until al dente, 2-3 minutes. Drain fettuccine and return to saucepan.



### 2. Prep salad

Finely chop **¼ cup of onion** (save rest for own use). Peel **cucumber**, then halve lengthwise, scoop out seeds with a spoon, and thinly slice into half-moons. In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**. Add chopped onions and cucumbers, tossing to coat. Set aside until step 6.



### 5. Toss pasta in sauce

Add **cream sauce** to **fettuccine**, and cook over medium-high heat and toss to coat noodles. In large handfuls, add **half of the Parmesan** and toss until fettuccine is well coated, 1-2 minutes. Season to taste with **salt** and **pepper**. (Sauce will continue to thicken as pasta sits.)



### 3. Prep cream sauce

Finely grate zest from **half of the lemon** and squeeze **1 tablespoon lemon juice** into a small bowl. Add **mascarpone**, **chopped garlic**, **½ cup water**, a **pinch of salt**, and **several grinds of pepper**; whisk to combine (it's ok if sauce is lumpy) and set cream sauce aside until step 5. Finely grate **Parmesan**.



### 6. Finish salad & serve

Add **arugula** to **dressed onions and cucumbers**; toss to coat. Season to taste with **salt** and **pepper**. Pick **basil leaves** from stems; discard stems and tear any large leaves. Serve **fresh fettuccine Alfredo** topped with **basil** and **remaining Parmesan**, and **arugula salad** alongside. Enjoy!

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

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