

## Salmon Fettuccini

with Spinach and Peas



2 Servings

### What we send

- 10 oz pkg salmon fillets <sup>4</sup>
- 6 oz fettuccine <sup>1</sup>
- 5 oz peas
- 1 lemon
- ¼ oz Tuscan spice blend
- ¾ oz Parmesan <sup>7</sup>
- 3 oz baby spinach
- 3 oz mascarpone <sup>7</sup>

### What you need

- olive oil
- garlic

### Tools

#### Allergens

Wheat (1), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 0kcal

## 1. Prep Ingredients

Preheat broiler with a rack in the center. Bring a large pot of salted water to a boil. Zest lemon. Juice half, then cut the other half into wedges. Finely grate Parmesan. In a medium bowl, mix mascarpone, lemon zest, and a pinch each of salt and pepper. Coarsely chop mint leaves.

## 4. Cook Salmon

Pat salmon dry and season all over with salt and pepper. Drizzle oil on baking sheet. Add salmon to baking sheet and broil until salmon is medium-rare, 5-7 minutes.

Transfer salmon to bowl with Tuscan spice marinade and toss to coat. Let salmon rest in marinade until ready to serve.

## 2. Make Marinade

In a shallow bowl, combine 3 tablespoons olive oil, Tuscan spice, a pinch of sugar, and 1 tablespoon lemon juice. Season marinade with salt and pepper.

## 5. Finish

Meanwhile, add mascarpone mixture to fettuccini. Set pot over medium high heat. Add the peas and half of the parmesan, tossing until pasta is well coated and sauce is slightly thickened., 1-2 minutes. Thin with pasta water if necessary. Sauce may seem loose but will thicken off-heat. Remove from heat. Stir in mint. Season with salt and pepper.

## 3. Cook Pasta

Add fettuccine to boiling water. Cook, stirring occasionally to prevent clumping, until al dente 9-11 minutes. Place spinach leaves into strainer. Reserve 1 cup cooking water, then drain fettuccine over spinach leaves to wilt and return fettuccini and wilted spinach to pot.

## 6. Serve

Transfer fettuccini to serving dish. Top with salmon. Drizzle with marinade if desired. Sprinkle with remaining parmesan cheese. Serve with lemon wedges.