

DINNERLY



Creamy Truffle Meatball & Kale Linguine with Parmesan



ca. 20min



2 Servings

This is kind of an Italian version of mac and cheese, where the flavor of grated Parmesan reigns supreme. The crushed red pepper flakes can be dialed up or down depending on what kind of spice factor you're in the mood for. And the best part of this decadent dish is the hearty, nutritious, and garlicky kale that does a body good, even when it's covered in cheese. We've got you covered!

WHAT WE SEND

- 6 oz linguine ¹
- 1 bunch curly kale
- 1 pkt crushed red pepper
- ¾ oz Parmesan ⁷
- ½ lb pkg ready to heat beef meatballs
- 3 oz mascarpone ⁷
- ¼ oz truffle dust

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- large pot
- microplane or grater
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1090kcal, Fat 70g, Carbs 101g, Protein 38g



1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until al dente, about 9 minutes. Reserve **1 cup cooking water**, then drain. Set aside for step 4.



2. Prep ingredients

Meanwhile, strip **kale leaves** from stems; discard stems. Coarsely chop leaves. Transfer to a bowl with **1 tablespoon oil** and **½ teaspoon salt**. Use your hands to massage kale to soften, about 1 minute.

Finely chop **2 teaspoons garlic**. Grate **Parmesan**, if necessary.



3. Cook kale

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **garlic** and **¼ teaspoon crushed red pepper** (adjust to your taste). Cook, stirring, until lightly browned, about 1 minute.

Add **kale, meatballs**, and **¼ cup cooking water**. Cover and cook until heated through and tender, 3–5 minutes. Uncover and let water evaporate, about 1 minute. Return kale and meatballs to same bowl.



4. Finish pasta

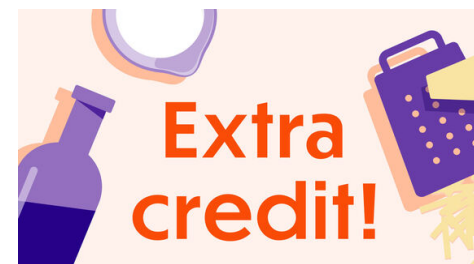
Add **pasta** and **remaining pasta water** to skillet; cook over medium-high heat, stirring constantly, until water is absorbed, about 3 minutes.

Off heat, stir in **mascarpone**, **¾ of the Parmesan**, and **½ teaspoon truffle dust** (use 1 teaspoon for stronger truffle flavor) until melted. Add **kale and meatballs**; cook until thick and creamy, 1–2 minutes. Season with **salt** and **pepper**.



5. Serve

Serve **creamy kale linguine** topped with **remaining Parmesan** and **crushed red pepper**, if desired. Enjoy!



6. Take it to the next level

To turn this meat-free dish into a meat-full dish, add crumbled Italian sausage (hot or sweet!). Brown the sausage in step 4, before adding the kale.