

# DINNERLY



## Speedy Recipe! Fettuccine Alfredo with Garlic Broccoli



20-30min



2 Servings

Fettuccine alfredo—hard to say, easy to eat! Especially when you're using our ready-to-heat alfredo sauce. Grated Parm rains down on top, and chili-garlic broccoli, with just the right amount of crunch, adds a little something special for your taste buds. We've got you covered!

## WHAT WE SEND

- ½ lb broccoli
- ¾ oz Parmesan <sup>1</sup>
- 1 pkt crushed red pepper
- 10 oz alfredo sauce <sup>1</sup>
- 6 oz linguine <sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

## TOOLS

- large pot
- microplane or grater
- medium skillet

## ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 910kcal, Fat 57g, Carbs 78g, Protein 17g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil over high.

Cut **broccoli** into 1-inch florets, if necessary. Thinly slice **1 large garlic clove**.

Finely grate **Parmesan**.



### 2. Cook pasta

Add **pasta** to pot with boiling **salted water**; cook, stirring frequently to avoid sticking, until al dente, 7–11 minutes. Reserve ½ **cup cooking water**, then drain well. Return pasta to pot off heat and toss with **1 teaspoon oil**; set aside until step 4.



### 3. Cook broccoli

While **pasta** cooks, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and cook, stirring frequently, until browned in spots and crisp-tender, 3–4 minutes. Reduce heat to medium; add **sliced garlic** and **1 tablespoon oil**. Cook, stirring, until garlic is softened, 1 minute. Season to taste with **salt** and ¼ **teaspoon red pepper flakes** (or more to taste).



### 4. Finish & serve

Return **pasta** to low heat; add **alfredo sauce** and ½ of the **Parmesan**. Stir vigorously until pasta is coated and sauce is slightly thickened, 1–2 minutes. If pasta seems dry, add **1 tablespoon cooking water** at a time, stirring to combine. Season to taste with salt and pepper.

Serve **fettuccine Alfredo** garnished with **remaining Parmesan** and **garlic broccoli** alongside. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!