



Spring Vegetable Linguine Alfredo

with Lemon & Mint



20-30min



2 Servings

Could it be true? A linguine Alfredo that's luxurious while being fast and fresh? Yes, it's true, and we are here for it. We coat al dente pasta with homemade Alfredo sauce. Sautéed asparagus and baby bella mushrooms add a delightful texture and flavor to the creamy linguine and a sprinkle of fresh mint and lemon zest on top brightens each bite.

What we send

- 6 oz linguine ¹
- ½ lb asparagus
- 1 lemon
- garlic
- 4 oz mushrooms
- ¼ oz fresh mint
- 3 oz mascarpone ⁷
- ¾ oz Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- microplane or grater
- medium nonstick 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 650kcal, Fat 36g, Carbs 70g, Protein 21g



1. Boil pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until al dente, about 8 minutes.

Drain pasta and return to pot with **1 teaspoon oil**. Toss to combine and cover to keep warm.



2. Prep ingredients

While water comes to a boil, trim bottom ends from **asparagus**, then cut into 1-inch pieces. Finely grate **all of the lemon zest**, then cut lemon into wedges.

Finely chop **2 teaspoons garlic**. Wipe **mushrooms**, then cut into ¼-inch thick slices.

Pick and coarsely chop **mint leaves**; discard stems.



3. Cook veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **asparagus** and **mushrooms**. Cook, stirring occasionally, until just starting to brown, 3-5 minutes. Add **chopped garlic** and **1 tablespoon of the lemon zest**. Cook, stirring, until garlic is fragrant, about 30 seconds.



4. Prep Alfredo sauce

Meanwhile, into a small bowl, add **mascarpone**, **¼ cup water**, **a pinch of salt**, and **several grinds of pepper**; whisk to combine (it's ok if sauce is lumpy). Finely grate **Parmesan**.



5. Finish sauce

Add **Alfredo sauce** to skillet with **cooked vegetables**; bring to a simmer. Cook until sauce is warmed through, 2-3 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **pasta** to skillet; cook over medium-high heat and toss to coat pasta. Add **half of the Parmesan** and toss until pasta is well coated, 1-2 minutes. Season to taste with **salt** and **pepper**. (Sauce will thicken as pasta sits.)

Garnish with **mint leaves** and **remaining Parmesan**. Serve with **lemon wedges** alongside for squeezing over top. Enjoy!