

DINNERLY



Creamy Alfredo Pasta with Chili-Garlic Broccoli



20-30min



2 Servings

For this one we've subbed in mascarpone instead of the usual butter/cream combo—why use 2 ingredients, when you can use 1 extremely silky, delicious, luxurious, creamy cheese? 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
- 2 (¾ oz) Parmesan ⁷
- 3 oz mascarpone ⁷
- 6 oz linguine ¹
- 1 pkt crushed red pepper

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- large pot
- microplane or grater
- medium 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 940kcal, Fat 67g, Carbs 67g, Protein 20g



1. Prep ingredients

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

Trim ends from **broccoli**; cut crowns into 1-inch florets. Thinly slice **1 large garlic clove**.

Finely grate **all of the Parmesan**.



2. Prep Alfredo sauce

While **salted water** comes to a boil, in a medium bowl, stir to combine **mascarpone**, **¾ of the Parmesan**, **2 tablespoons oil**, and **¼ teaspoon each of salt and pepper**; set aside until step 5.



3. Cook pasta

Add **pasta** to pot with boiling **salted water**; cook, stirring frequently to avoid sticking, until al dente, 9–11 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 5.



4. 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).



5. Finish & serve

Return **pasta** to low heat; add **mascarpone mixture** and **½ cup of the reserved cooking water**. Toss 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.

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



6. Put an egg on it!

Fry a sunny-side-up egg and slap it right on top of the pasta for an extra hit of protein and an oozy-egg yolk treat.