

MARLEY SPOON



Fresh Pappardelle with Greens

& Lemony Ricotta

 20-30min  2 Servings

Pappardelle is a wide, flat pasta originating from Tuscany. The size of the noodle makes this shape ideal for soaking up thick, creamy, chunky or butter-based sauces. Fresh pasta cooks much faster than its dried counterpart, so be sure to keep an eye on the pasta as it will be al dente in a matter of minutes.

What we send

- lasagna noodles ^{1,3}
- garlic
- crushed red pepper flakes
- Tuscan kale
- baby spinach
- lemon
- ricotta ⁷

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- pot
- skillet

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 32g, Carbs 80g, Protein 26g



1. Cut pappardelle

Bring a large pot of **salted water** to a boil. Stack **pasta sheets** and cut lengthwise into 1-inch wide strips.



2. Prep ingredients

Peel and thinly slice **1 large garlic clove**. Strip **kale leaves** from stems, discarding stems. Coarsely chop leaves. Finely grate **½ teaspoon lemon zest**, then squeeze **½ tablespoon lemon juice**, keeping zest and juice separate. Cut any remaining lemon into wedges.



3. Season ricotta

In a medium bowl, combine **ricotta**, **lemon zest**, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**.



4. Sauté kale

Heat **1½ tablespoons oil** in a large skillet over medium. Add **garlic** and **a pinch of the crushed red pepper** (or more or less depending on heat preference). Cook, stirring, until garlic is fragrant, about 2 minutes. Add **kale**, **¼ teaspoon salt**, and **a few grinds pepper**. Cook, stirring, until kale is just tender, 2-3 minutes.



5. Cook pasta

Meanwhile, add **pasta** to boiling water and cook, stirring to prevent clumping, until al dente, 2-3 minutes. Reserve **½ cup pasta water**, then drain pasta. Add pasta, **spinach**, and pasta water to skillet with **kale**. Cook over medium, stirring, until spinach is wilted, about 1 minute.



6. Finish & serve

Add **lemon juice** and **1 tablespoon butter** to skillet with **pasta**, tossing until butter melts. Season to taste with **salt**, **pepper**, and **some of the remaining crushed red pepper**, if desired. Spoon **pasta and greens** into bowls, then dollop **seasoned ricotta** on top. Drizzle with **olive oil**, and serve with **any lemon wedges** on the side. Enjoy!