

# DINNERLY



## Creamy One-Pot Penne with Roasted Peppers & Baby Spinach

 20-30min  2 Servings

What's better than a cream sauce? A cream sauce that's studded with tangy roasted red peppers! A dynamic duo of nutty Parmesan cheese and velvety mascarpone coat the al dente pasta. Plus, there's some tender baby spinach thrown into the mix for a hit of veggie goodness. We've got you covered!

## WHAT WE SEND

- 1
- 7
- 7

## WHAT YOU NEED

- butter <sup>7</sup>
- kosher salt & ground pepper

## TOOLS

- colander
- large pot

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 780kcal, Fat 36g, Carbs 92g, Protein 23g



### 1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook until al dente, 8–9 minutes. Reserve  $\frac{1}{2}$  **cup pasta water**, then drain pasta. In the colander, toss pasta with **1 tablespoon butter**. Set pasta and pot aside until step 4.



### 2. Prep ingredients

Meanwhile, peel and finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice on an angle, keeping the greens separate. Finely grate **Parmesan**. Pat **peppers** dry, if necessary, then slice into thin strips.



### 3. Prep sauce

Reserve **3 tablespoons Parmesan** for step 5. In a medium bowl, combine **mascarpone**, **remaining Parmesan**,  $\frac{1}{2}$  **teaspoon salt**, and **a few grinds pepper**; mash with a fork. Whisk in  $\frac{1}{4}$  **cup pasta water** until well blended.



### 4. Make sauce

Melt **1 tablespoon butter** in reserved pot over medium. Add **garlic** and **scallion whites**. Cook until fragrant, about 1 minute. Add **sauce**, whisking, until **Parmesan** melts, 1–2 minutes. Stir in **spinach** and **cooked pasta**. Cook until sauce coats pasta and spinach wilts, about 2 minutes, adding **additional pasta water**, **1 tablespoon** at a time, to thin sauce as needed.



### 5. Finish pasta & serve

Stir **peppers** and **half of the scallion greens** into **pasta**. Serve **pasta** topped with **reserved Parmesan and scallion greens**. Enjoy!



### 6. Spice it up!

Add a sprinkle of crushed red pepper to bring some heat.