



## Broccoli & Rigatoni Alfredo

with Tomato-Herb Salad



30-40min



2 Servings

Different pasta sauces call for different pasta shapes. Rigatoni with its ridged surface and tubular shape are perfect for hearty sauces like this rich Alfredo sauce, made with creamy mascarpone cheese and nutty Parmesan.

## What we send

- broccoli
- plum tomatoes
- mascarpone <sup>7</sup>
- rigatoni <sup>1</sup>
- Parmesan <sup>7</sup>
- garlic
- fresh basil
- shallot

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- colander
- saucepan
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 700kcal, Fat 45g, Carbs 55g, Proteins 23g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Meanwhile, cut **broccoli** into 1-inch florets. Peel and finely chop **1 teaspoon garlic**. Finely grate **all of the Parmesan**.



### 2. Make salad

Pick **basil leaves** from stems, discarding stems; finely chop leaves. Halve **tomatoes** lengthwise, then cut crosswise into ¼-inch thick half-moons. Peel and thinly slice **¼ cup shallot rings**. In a medium bowl, combine basil, tomatoes, sliced shallots, **1 tablespoon oil**, **1 teaspoon vinegar**; toss to coat. Season to taste with **salt and pepper**.



### 3. Cook pasta

Add **pasta** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, 7-9 minutes. Reserve **¾ cup pasta water**, then drain pasta and set aside in colander until step 5.



### 4. Prep sauce

Heat **1 tablespoon butter** in same saucepan over medium-high. Add **broccoli** and **1½ tablespoons water**, cover and cook until broccoli is tender, about 2 minutes, then transfer to colander with **pasta**. In a medium bowl, whisk together **mascarpone**, **⅓ cup of the reserved pasta water**, and **half of the Parmesan**. Season to taste with **salt and pepper**.



### 5. Finish pasta

Heat **1 tablespoon butter** in same saucepan over medium. Add **chopped garlic** and cook, stirring, until fragrant, 30 seconds. Add **sauce, pasta, and broccoli**. Reduce heat to medium-low. Cook, stirring, until sauce thickens and pasta is warm, 1-2 minutes. Stir in more **pasta water**, 1 tablespoon at a time, to thin sauce, if necessary. Season to taste with **salt**.



### 6. Serve

Serve **broccoli and pasta Alfredo** with **tomato salad** on the side. Pass **remaining Parmesan** at the table. Enjoy!