



Fast! Gluten Free-Linguine Alfredo

with Lemon, Mascarpone & Kale Salad



ca. 20min



2 Servings

If you're craving a super cheesy meal in just 20-minutes, this linguine Alfredo will get the job done. The trick to this super speedy dinner is fresh pasta! It cooks much faster than its dried counterpart, so be sure to keep an eye on the pasta as it will be cooked to al dente in a matter of minutes. Smothered in mascarpone and served alongside a fresh kale salad, this meal is complete—cravings approved.

What we send

- garlic
- 1 shallot
- 1 cucumber
- 1 lemon
- 3 oz mascarpone ⁷
- ¾ oz Parmesan ⁷
- 9 oz gluten-free fettuccine ³
- 3 oz baby kale
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- olive oil
- balsamic vinegar (or red wine vinegar)

Tools

- medium pot
- microplane or grater

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 44g, Carbs 83g, Protein 19g



1. Prep water & garlic

Bring a medium pot of **salted water** to a boil.

Finely chop **1 teaspoon garlic**.



4. Cook and finish pasta

Add **pasta** to boiling water and cook, stirring to prevent sticking, until al dente, about 8-9 minutes. Drain pasta and return to saucepan. Add **cream sauce**; 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.)



2. Prep salad

Finely chop **¼ cup of shallot** (save rest for own use). Peel **cucumber**, then halve lengthwise, scoop out seeds with a spoon, and thinly slice into half-moons. In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Season to taste with **salt and pepper**. Add chopped shallot and cucumbers, tossing to coat. Set aside until step 6.



5. Finish salad

Add **kale** to **dressed shallots and cucumbers**; toss to coat. Season to taste with **salt and pepper**. Pick **mint leaves** from stems; discard stems and tear any large leaves. Serve **linguine Alfredo** topped with **mint** and **remaining Parmesan**, and with **kale salad** alongside.



3. Prep cream sauce

Finely grate **zest of half the lemon** and squeeze **1 tablespoon lemon juice** into a small bowl. Add **mascarpone, chopped garlic, ¼ cup water, a pinch of salt, and several grinds of pepper**; whisk to combine (it's ok if sauce is lumpy) and set cream sauce aside until step 5. Finely grate **Parmesan**.



6. Serve

Enjoy!