

MARLEY SPOON



Fast! One Pan Creamy Spring Pasta with Peas

& Lemony Spinach



20-30min



2 Servings

This easy one skillet pasta is going to be your dinner savior on the inevitable hangry weeknight. Garlic, curly gemelli, mushroom seasoning, and peas cook in the skillet before mascarpone, Parmesan, and chives join the party. Spinach dressed in oil, lemon, and Dijon finishes the creamy pasta with a tangy burst of delicious greenery. Think of it as your pasta and salad, all in one!

What we send

- garlic
- ¼ oz fresh chives
- 2 (¾ oz) Parmesan ⁷
- 6 oz gemelli ¹
- ¼ oz mushroom seasoning
- 5 oz peas
- 3 oz mascarpone ⁷
- 1 lemon
- 1 pkt Dijon mustard ¹⁷
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- medium skillet

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 57g, Carbs 74g,
Protein 24g



1. Prep ingredients

Finely chop **2 large garlic cloves**. Thinly slice **chives**. Finely grate **Parmesan**, if necessary.



2. Infuse oil

Heat **2 tablespoons oil** in a medium skillet over medium heat. Add **garlic** and **several grinds of pepper**, and cook until fragrant but not browned, about 1 minute.



3. Cook pasta

Add **pasta**, **half of the mushroom seasoning** (save rest for own use), **¾ teaspoon salt**, and **2 cups water**. Bring to a simmer. Cook over medium heat, stirring frequently, until pasta is al dente and liquid is thickened, 10-12 minutes. If all of the liquid is absorbed before pasta is cooked, add more water, ¼ cup at a time.

Add **peas** and cook until tender, about 2 minutes more.



4. Finish pasta

Off heat, stir in **mascarpone**, **Parmesan** and **half of the chives**, continuing to stir until evenly distributed. If necessary, add **2-3 tablespoons water** to loosen **sauce**. Cover to keep warm.



5. Dress spinach

Into a medium bowl, finely grate **½ teaspoon lemon zest**, and squeeze **2 tablespoons lemon juice**. Add **mustard**, **2 tablespoons oil**, and **½ teaspoon each of salt and sugar**, whisking to combine. Add **spinach** and toss to coat.



6. Finish & serve

Add **dressed spinach** to pan with **pasta** and stir to incorporate. Spoon **pasta** into bowls. Garnish with **remaining chives** and **a few grinds pepper**. Enjoy!