



Gluten Free-Fettucine with Walnut Cream Sauce

& Arugula Salad



20-30min



2 Servings

The wide, flat noodles known as pappardelle originated in Northern Italy, land of creamy pasta sauces. This hearty dinner features gluten-free fettucine, which cooks faster than its dried counterpart, and yields a more tender bite. Tossed with warm seasonal spices, toasted walnuts, and two cheeses (mascarpone and Parmesan), it's basically a winter wonderland on a plate.

What we send

- 2 (1 oz) walnuts ¹⁵
- 1 shallot
- ¾ oz Parmesan ⁷
- 2 oz balsamic vinaigrette
- 1 oz dried cherries
- 9 oz gluten free fettuccine ³
- 3 oz mascarpone ⁷
- ¼ oz warm spice blend
- 5 oz arugula

What you need

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

Tools

- medium pot
- meat mallet or rolling pin
- medium nonstick skillet

Allergens

Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1030kcal, Fat 64g, Carbs 102g, Protein 24g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Place **walnuts** in a sealable bag; use a meat mallet, heavy skillet, or rolling pin to pound until crushed. Alternatively, coarsely chop walnuts. Halve and thinly slice **¼ cup shallot**; finely chop the remaining. Finely grate **Parmesan**.



4. Build sauce

Meanwhile, heat **2 tablespoons butter** in a medium nonstick skillet over medium-high. Add **chopped shallots** and cook, stirring, until softened, about 2 minutes. Reduce heat to medium and add **crushed walnuts**; cook, stirring constantly, until golden brown and fragrant, about 2 minutes (watch closely to prevent walnuts from burning).



2. Make dressing

To a medium bowl, add **balsamic vinaigrette**. Stir in **cherries** and **sliced shallots**, then set aside to marinate, stirring occasionally.



5. Finish pasta

To skillet with nuts, add **all of the mascarpone, half of the Parmesan, ½ cup reserved cooking water**, and **¼ teaspoon warm spice blend**. Simmer over medium-high until mascarpone is melted, 1-2 minutes. Remove from heat, add pasta, and toss until evenly coated. Gradually add more pasta water as sauce thickens. Season to taste with **salt** and **pepper**.



3. Cook pasta

Add **pasta** to boiling water and cook, stirring to prevent clumping, until al dente, according to package instructions. Reserve **1 cup cooking water**, then drain pasta.



6. Finish salad & serve

Add **arugula** to bowl with **dressing** and toss to coat. Season to taste with **salt** and **pepper**. Serve **pasta** with **walnut cream sauce** topped with **remaining Parmesan**, and with **arugula salad** alongside. Enjoy!