

DINNERLY



Creamy Truffle Kale Linguine with Parmesan



ca. 20min



2 Servings

This is kind of an Italian version of mac and cheese, where the flavor of grated Parmesan reigns supreme. The crushed red pepper flakes can be dialed up or down depending on what kind of spice factor you're in the mood for. And the best part of this decadent dish is the hearty, nutritious, and garlicky kale that does a body good, even when it's covered in cheese. We've got you covered!

WHAT WE SEND

- 6 oz linguine ¹
- 1 bunch curly kale
- $\frac{3}{4}$ oz Parmesan ⁷
- 1 pkt crushed red pepper
- 3 oz mascarpone ⁷
- $\frac{1}{4}$ oz truffle dust

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- large pot
- microplane or grater
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 41g, Carbs 72g, Protein 22g



1. Cook pasta

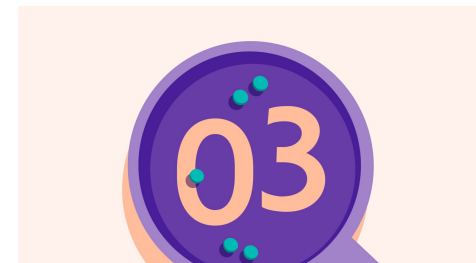
Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until al dente, about 9 minutes. Reserve **1 cup cooking water**, then drain. Set aside for step 4.



2. Prep ingredients

Meanwhile, strip **kale leaves** from stems; discard stems. Coarsely chop leaves. Transfer to a bowl with **1 tablespoon oil** and $\frac{1}{2}$ **teaspoon salt**. Use your hands to massage kale to soften, about 1 minute.

Finely chop **2 teaspoons garlic**. Grate **Parmesan**, if necessary.



3. Cook kale

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chopped garlic** and $\frac{1}{4}$ **teaspoon crushed red pepper** (use more or less according to heat preference). Cook, stirring, until lightly browned, about 1 minute.

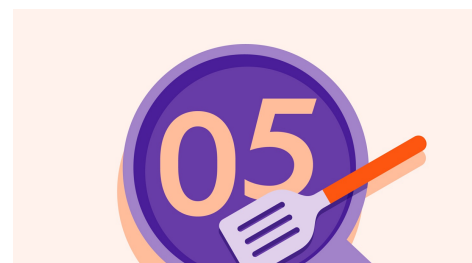
Add **kale** and $\frac{1}{4}$ **cup cooking water**. Cover and cook until tender, 3–5 minutes. Uncover and let water evaporate, about 1 minute. Return kale to same bowl.



4. Finish pasta

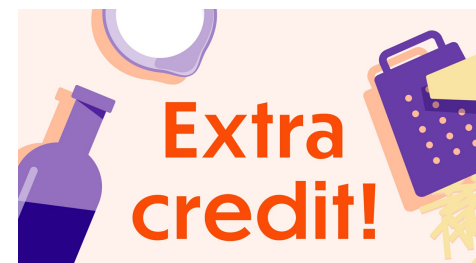
Add **pasta** and **remaining pasta water** to skillet; cook over medium-high heat, stirring constantly, until water is absorbed, about 3 minutes.

Off heat, stir in **mascarpone**, $\frac{3}{4}$ of the **Parmesan**, and $\frac{1}{2}$ **teaspoon truffle dust** (use 1 teaspoon for stronger truffle flavor) until melted. Add **kale**; cook until thick and creamy, 1–2 minutes. Season to taste with **salt** and **pepper**.



5. Serve

Serve **creamy kale linguine** topped with **remaining Parmesan** and **crushed red pepper**, if desired. Enjoy!



6. Take it to the next level

To turn this meat-free dish into a meat-full dish, add crumbled Italian sausage (hot or sweet!). Brown the sausage in step 4, before adding the kale.