

DINNERLY



Creamy Pasta Alfredo with Lemon & Kale Salad

 under 20min  2 Servings

If you're craving a super cheesy meal in just 20-minutes, this pasta alfredo will get the job done. Smothered in Alfredo sauce and served alongside a fresh kale salad, this meal is complete—cravings approved.

WHAT WE SEND

- 1 shallot
- 1 cucumber
- 1 pkt balsamic vinaigrette
- 10 oz Alfredo sauce ²
- ¾ oz Parmesan ²
- 1 lemon
- 6 oz spaghetti ¹
- 3 oz baby kale
- ¼ oz fresh mint

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

TOOLS

- medium pot
- microplane or grater

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 29g, Carbs 92g, Protein 21g



1. Prep water & garlic

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

Finely chop **1 teaspoon garlic**.



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.

Transfer **balsamic vinaigrette** to a medium bowl with **chopped shallot and cucumbers**, tossing to coat. Set aside until step 6.



3. Prep cream sauce

Finely grate **zest of half the lemon** and squeeze **1 tablespoon lemon juice** into a small bowl. Add **alfredo sauce, chopped garlic, a pinch of salt, and several grinds of pepper**; whisk to combine and set cream sauce aside until step 5. Finely grate **Parmesan**, if necessary.



4. Cook and finish pasta

Add **pasta** to boiling water and cook, stirring to prevent sticking, until al dente, about 8–10 minutes. Drain and return to saucepan. Add **cream sauce**; cook over medium-high heat and toss to coat pasta. Add **half of the shredded Parmesan**; toss until pasta is well coated, 1–2 minutes. Season to taste with **salt and pepper**. (Sauce will thicken as pasta sits.)



5. Finish salad & serve

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 **pasta alfredo** topped with **mint** and **remaining Parmesan** and with **kale salad** alongside. Enjoy!



6. Check us out!

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