

DINNERLY



FAST

ONE POT

Creamy One-Pot Penne with Roasted Peppers & Baby Spinach



20-30min



2 Servings

What's better than a cream sauce? A cream sauce that's studded with tangy roasted red peppers! A dynamic duo of nutty Parmesan cheese and velvety mascarpone coat the al dente pasta. Plus, there's some tender baby spinach thrown into the mix for a hit of veggie goodness. We've got you covered!

WHAT WE SEND

- ½ lb penne ¹
- garlic (use 1 large clove)
- 1 oz scallions
- 2 (¾ oz) pieces Parmesan ⁷
- 4 oz roasted red peppers
- 3 oz mascarpone cheese ⁷
- 3 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷

TOOLS

- large pot
- colander
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 38g, Carbs 92g, Proteins 27g



1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until al dente, 8–9 minutes. Reserve ½ **cup pasta water**, then drain pasta. In the colander, toss pasta with 1 **tablespoon butter**. Set pasta and pot aside until step 4.



2. Prep ingredients

Meanwhile, peel and finely chop 1 **teaspoon garlic**. Trim and discard ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely grate **all of the Parmesan**. Pat **peppers** dry, if necessary, then slice crosswise into thin strips.



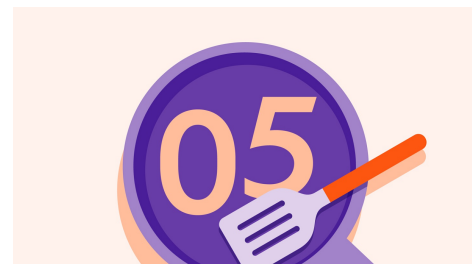
3. Prep sauce

In a medium bowl, combine **mascarpone** with **all but 3 tablespoons of the Parmesan**; season with **salt** and **pepper**. Mash mixture together with a fork. Whisk in ¼ **cup of the reserved pasta water** until well combined.



4. Make sauce

Melt 1 **tablespoon butter** in reserved pot over medium. Add **chopped garlic** and **scallion whites**. Cook, stirring, until fragrant, about 1 minute. Add **sauce**, whisking, until **Parmesan** melts, 1–2 minutes. Stir in **spinach** and **pasta**. Cook until sauce coats pasta and spinach wilts, about 2 minutes. Add **remaining pasta water**, 1 tablespoon at a time, to thin sauce as necessary.



5. Finish pasta & serve

Stir **peppers** and **half of the scallion greens** into **pasta**. Serve **creamy penne** topped with **remaining Parmesan** and **scallion greens**. Enjoy!



6. Spice it up!

Add a sprinkle of crushed red pepper to bring some heat.