



20-Min: Fresh Fettuccine Alfredo in a Hurry

with Lemon, Mascarpone & Baby Kale Salad

This 20-minute recipe is both simple to prepare and delicious. The trick to this super speedy dinner is fresh pasta! It cooks much faster than its dried counterpart, so be sure to keep an eye on the pasta as it will be cooked to al dente in a matter of minutes.



ca. 20min



2 Servings

What we send

- ½ lb lasagna sheets ^{1,3}
- garlic (use 1 large clove)
- 1 shallot (use half)
- 1 cucumber
- 2 (¾ oz) pieces Parmesan ⁷
- 1 lemon
- 3 oz mascarpone cheese ⁷
- 3 oz baby kale
- ¼ oz fresh basil

What you need

- kosher salt & pepper
- olive oil
- balsamic vinegar (or red wine vinegar)

Tools

- medium saucepan
- box grater or microplane

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 42g, Carbs 77g, Proteins 27g



1. Prep pasta & garlic

Bring a medium saucepan of **salted water** to a boil. Working in batches, stack **lasagna noodles** and use a sharp knife or kitchen shears to cut lengthwise into ¼-inch strips (like fettuccine). Cover with a damp paper towel to prevent from drying out. Finely chop **1 teaspoon garlic**.



4. Cook pasta

Add **fettuccine** to boiling water and cook, stirring to prevent sticking, until al dente, 2-3 minutes. Drain fettuccine and return to saucepan.



2. Prep salad

Finely chop **half of the shallot**. Peel **cucumber**, then halve lengthwise, scoop out seeds with a spoon, and thinly slice into half-moons. In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**. Add shallots and cucumbers, tossing to coat. Set aside until step 6.



5. Toss pasta in sauce

Add **cream sauce** to **fettuccine**, and cook over medium-high heat, tossing to coat noodles. In large handfuls, add **half of the Parmesan** and toss until fettuccine is well coated, 1-2 minutes. Season to taste with **salt** and **pepper**. (Sauce will continue to thicken as pasta sits.)



3. Prep cream sauce

Finely grate **all of the Parmesan**. Into a medium bowl, zest **half of the lemon** and squeeze **1 tablespoon lemon juice**. Add **mascarpone**, **chopped garlic**, **½ cup water**, **a pinch of salt**, and **several grinds of pepper** to lemon zest and juice, whisking to combine (it's ok if sauce is lumpy).



6. Finish salad & serve

Add **baby kale** to **dressed shallots and cucumbers**, tossing to coat. Season to taste with **salt** and **pepper**. Pick **basil leaves** from stems, tearing any large leaves. Serve **fresh fettuccine Alfredo** topped with **basil** and **remaining Parmesan**, and **baby kale salad** alongside. Enjoy!