



Pappardelle & Pine Nuts

with Ricotta & Fresh Tomato Sauce



20-30min



2 Servings

You might know pine nuts (called pignoli in Italian) as the classic ingredient in pesto. But did you also know they're the edible seeds of pine trees? These small but mighty seeds have a rich, almost sweet, nutty flavor. Here, we combine them with frizzled shallots, rosemary, and Parmesan to create an irresistible topping for this creamy pasta.

What we send

- ¼ oz fresh rosemary
- 1 shallot
- ¾ oz piece Parmesan ⁷
- ½ lb lasagna sheets ^{1,3}
- 1 oz pine nuts ¹⁵
- 3 oz baby spinach
- 1 container grape tomatoes (use half)
- 1 pkt cream cheese ⁷
- 1 container ricotta ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), 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 950kcal, Fat 51g, Carbs 92g, Proteins 32g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Pick **1 tablespoon rosemary leaves**, discarding stems. Thinly slice **shallot**, separating into rings. Finely grate **Parmesan**. Stack **lasagna sheets**, removing plastic liners first, and cut crosswise into ½-inch wide strips (like pappardelle). Cover with a damp paper towel to keep from drying out.



4. Prep vegetables

Coarsely chop **spinach**. Halve **half of the grape tomatoes**, or quarter if large (save rest for own use).



2. Toast pine nuts

Heat **3 tablespoons oil** in a medium skillet over medium-high. Add **pine nuts** and cook, stirring, until just golden, 1-2 minutes (watch closely). Use a slotted spoon to transfer pine nuts to a paper towel-lined plate.



5. Cook pasta & sauce

Add **pasta** to boiling water; cook, stirring, until barely al dente, 2-3 minutes. Reserve **½ cup cooking water**, then drain. Add **halved tomatoes** and **1 tablespoon oil** to same saucepan. Cook over high heat, stirring, until tomatoes are softened 2-3 minutes. Reduce heat to medium. Stir in **cream cheese, remaining Parmesan, half of the ricotta**, and **reserved cooking water**.



3. Make pine nut topping

Add **sliced shallots** to same skillet and cook over medium-high heat, stirring, until browned and crisp, 4-5 minutes. Stir in **rosemary leaves**; cook until crispy, 1-2 minutes. Using a slotted spoon, transfer to plate with **pine nuts** to drain, then transfer all to a small bowl. Once cool, stir in **¼ of the Parmesan**; season to taste with **salt** and **pepper**. Set aside until step 6.



6. Finish & serve

Add **pasta** and **spinach** to saucepan with **tomato sauce**. Cook over medium heat, tossing, until **pasta** is coated in sauce, about 1 minute. Serve **pappardelle** with a **drizzle of oil** and **pine nut topping** spooned over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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