

Fs sku1072 web

Baked Fettuccine Alfredo

with Fennel-Apple Salad



30-40min



4 Servings

There's a reason fettuccine alfredo is a dish that has never gone out of style. A rich and creamy homemade sauce is as easy as thickening milk with butter and flour and adding gouda cheese for a decadent flavor. Served alongside is a sharp and crunchy fennel and apple salad, a beautiful showcase of fall veggies, and a perfect counter to creamy pasta. Cook, relax, and enjoy!

What we send

- shallot
- fennel bulb
- pink lady apple
- white wine vinegar

What you need

Tools

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 860.0kcal, Fat 33.5g, Proteins 31.9g, Carbs 104.0g



1. Prep ingredients

Bring a large pot of salted water to a boil. Halve, peel, and finely chop half of shallots. Thinly slice remaining shallots. Trim top and bottom of fennel and thinly slice lengthwise, from the top down through the core. Halve, core, and thinly slice apple. Grate Gouda on large holes of a box grater.



4. Cook pasta

Meanwhile, add fettuccine to boiling water and cook, stirring frequently, until just past al dente, about 14 minutes. Reserve 1½ cups pasta water and drain. Reheat sauce until warm, add pasta to the skillet with 1 cup pasta water and toss to combine. (Add more pasta water if needed to loosen sauce.)



2. Toast panko

Melt half of the butter in a large ovenproof skillet over medium-high. Add panko and a pinch of salt and cook, stirring, until evenly combined, about 30 seconds. Scrape onto a plate and wipe out skillet.



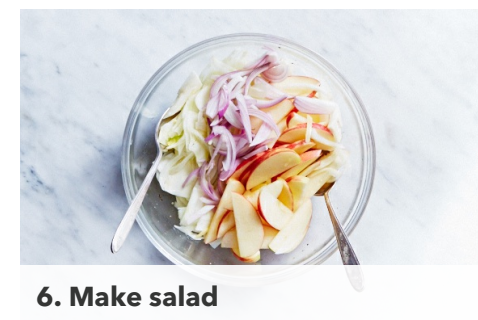
5. Finish dish

Preheat broiler with rack in center position. Top with remaining Gouda and sprinkle with panko. Broil until golden, shifting skillet for even browning, 3-4 minutes (watch closely as broilers vary in intensity).



3. Make sauce

Heat 1 tablespoon oil and remaining butter over medium-high. Add chopped shallots and cook, stirring until soft, 2-3 minutes. Add ¼ cup flour and cook, stirring, 1 minute. Add milk and whisk until thickened, 3-4 minutes. Season with 1 teaspoon salt and lots of pepper. Remove from heat and stir in ¾ of Gouda.



6. Make salad

Meanwhile, whisk vinegar with 3 tablespoons oil in a medium bowl. Season with salt and pepper. Add sliced shallot, fennel, and apple and toss well to combine. Serve alongside baked fettuccine. Enjoy!