

# DINNERLY



## Creamy Tomato Pasta with Parmesan Crisps

 20-30min  4 Servings

Get your taste buds ready, because they're headed for paradise. Texture paradise, that is! Al dente spaghetti is coated in a combo of creamy mascarpone and broiled veggies. The fresh grape tomatoes burst with sweet jammy juice and add to the luscious sauce. Plus your taste buds will really get their frico on thanks to the Parmesan crisps (aka frico) that top the pasta and bring the crunch. We'v...

#### WHAT WE SEND

- garlic
- yellow onion
- peas
- grape tomato

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- colander
- large pot
- rimmed baking sheet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Energy 890.0kcal, Fat 34.0g, Proteins 32.4g, Carbs 119.0g



#### 1. Prep ingredients

Preheat broiler with an oven rack in the center. Bring a large pot of **salted water** to a boil. Grate **all of the Parmesan**. Peel and cut **half of the onion** into ¼-inch slices (save rest for own use). Peel and grate **2 garlic cloves**. Generously **oil** a rimmed baking sheet.



#### 2. Make Parmesan crisps

Spread **half of the Parmesan** into two (5-inch) circles on prepared baking sheet. Broil on center rack until bubbling and golden brown at edges, about 3 minutes (watch closely). Let cool on baking sheet, 2-3 minutes. Using a spatula, remove **Parmesan crisps** from sheet pan (it's ok if they break!) and set aside. Reserve baking sheet.



#### 3. Cook pasta & veggies

Add **spaghetti** to boiling water; cook until al dente, 8-10 minutes. Reserve **1 cup pasta water**; drain and return pasta to pot. On same baking sheet, toss **tomatoes, sliced onions, 2 tablespoons oil, 2 teaspoons salt, and a few grinds pepper**. Broil on center rack until onions are tender and tomatoes are slightly charred, tossing halfway through, 7-8 minutes.



#### 4. Finish veggies

Sprinkle **peas** over **tomatoes and onions**; continue to broil until peas are warmed through, about 2 minutes. Add **grated garlic** to vegetables and toss to combine. To pot with **pasta**, add **mascarpone, pasta water, 1 teaspoon salt, and ½ teaspoon pepper**. Cook over medium heat, tossing, until **sauce** is thickened, 1-2 minutes.



#### 5. Finish & serve

Off the heat, stir in **broiled vegetables and remaining grated Parmesan**, until combined. Stir in **1-2 tablespoons of water** to loosen if necessary; season to taste with **salt and pepper**. Serve **pasta** topped with **Parmesan crisps**. Enjoy!



#### 6. Spice it up!

A topping of crushed red pepper flakes would be perfect for adding a hint of spice.