

DINNERLY



Creamy One-Pot Penne with Roasted Peppers & Baby Spinach

 20-30min  4 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

- garlic
- roasted red peppers
- baby spinach
- scallions

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper

TOOLS

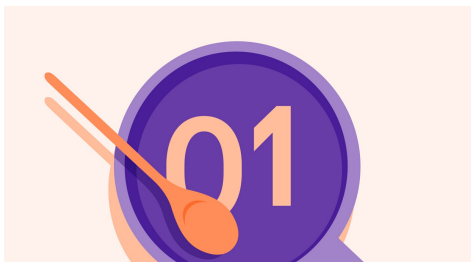
- colander
- large pot

ALLERGENS

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

NUTRITION PER SERVING

Energy 780.0kcal, Fat 34.0g, Proteins 25.0g, Carbs 92.0g



1. Cook pasta

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



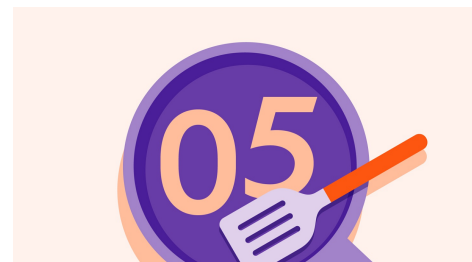
4. Make sauce

Melt **2 tablespoons butter** in the reserved pot over medium. Add **garlic** and **scallion whites**. Cook until fragrant, about 1 minute. Add **sauce**, whisking, until **Parmesan** melts, 1–2 minutes. Stir in **spinach** and **cooked pasta**. Cook until sauce coats pasta and spinach wilts, 2–3 minutes, adding **additional pasta water**, 1 tablespoon at a time, to thin sauce as needed.



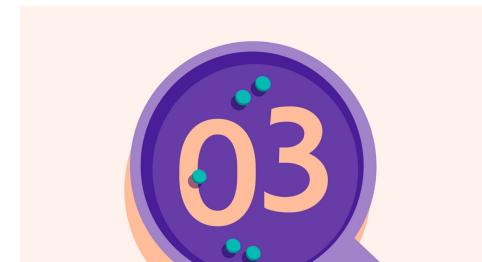
2. Prep ingredients

Meanwhile, peel and finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice on an angle, keeping greens separate. Finely grate **Parmesan**. Pat **peppers** dry, if necessary, then slice into thin strips.



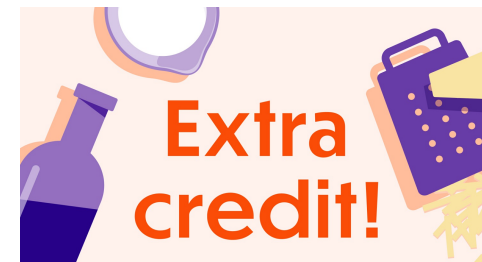
5. Finish pasta & serve

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



3. Prep sauce

Reserve **¼ cup Parmesan** for step 5. In a large bowl, combine **all of the mascarpone**, **remaining Parmesan**, **1 teaspoon salt**, and **several grinds of pepper**; mash with a fork. Whisk in **½ cup pasta water** until well blended.



6. Spice it up!

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