





## Creamy Linguine

with Toasted Walnuts & Garlicky Kale

 20-30min  4 Servings

Creamy linguine is a dream, especially when matched with the earthy combo of toasted walnuts and garlicky kale. A little hit of spice from crushed red pepper helps to cut through the rich, but not-too-rich, cream sauce, made of milk, cream cheese and nutty Parmesan cheese. This one's a keeper! Cook, relax, and enjoy!



## What we send

- garlic
- crushed red pepper
- curly kale

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- colander
- large pot
- large 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

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

### Nutrition per serving

Calories 536.0kcal, Fat 23.0g, Proteins 18.9g, Carbs 65.5g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Coarsely chop **walnuts**. Peel and thinly slice **4 large cloves garlic**. Strip **kale leaves** from stems, then roughly chop leaves. Grate **Parmesan**.



### 4. Start sauce

Heat **milk** and  $\frac{1}{3}$  **cup of the reserved pasta water** in the same skillet over medium. Add **cream cheese** and whisk until melted.



### 2. Toast walnuts

Heat **2 tablespoons oil** in a large skillet over medium. Add **walnuts** and cook stirring, until golden and fragrant, 2-4 minutes. Use a slotted spoon to transfer walnuts from skillet to a paper towel lined plate to drain; season with **salt**. Wipe out skillet and reserve for step 3.



### 5. Cook kale

Heat **2 tablespoons oil** in the reserved pot over medium. Add **garlic** and a **pinch crushed red pepper** (or more or less depending on heat preference). Cook until garlic is fragrant and starting to brown, about 1 minute. Add **kale** and **remaining pasta water** and stir; season to taste with **salt** and **pepper**. Cover and cook until kale is tender, about 5 minutes.



### 3. Cook pasta

Add **linguine** to boiling water and cook until al dente, 10-12 minutes. Reserve  $\frac{3}{4}$  **cup pasta water**, then drain pasta. Reserve pot for step 4.



### 6. Finish and serve

Add **linguine** and **Parmesan** to the skillet over medium and toss until cheese has melted and sauce has thickened, about 2 minutes; season to taste with **salt** and **pepper**. Divide **creamy pasta** between plates and top with **kale** and **toasted walnuts**. Garnish with **remaining crushed red pepper** if desired. Enjoy!