



DINNERLY



Creamy Linguine and Greens with Parmesan

 ca. 20min  2 Servings

This is kind of an Italian version of mac and cheese, where the flavor of grated Parmesan reigns supreme. The crushed red pepper flakes can be dialed up or down depending on what kind of spice factor you're in the mood for. And the best part of this decadent dish is the hearty, nutritious, and garlicky kale that does a body good, even when it's covered in cheese. We've got you covered!

WHAT WE SEND

- garlic
- curly kale
- crushed red pepper

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- colander
- large pot
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 764.0kcal, Fat 32.3g, Proteins 25.8g, Carbs 96.0g



1. Prep garlic & Parmesan

Peel and finely chop 2 **large cloves garlic**. Grate **Parmesan**.



2. Prep kale

Strip **kale leaves** from stems, discard stems, and coarsely chop leaves. Wash and dry well. Transfer to a bowl and sprinkle with $\frac{1}{2}$ **teaspoon salt**. Use your hands to squeeze 5–6 times to soften slightly.



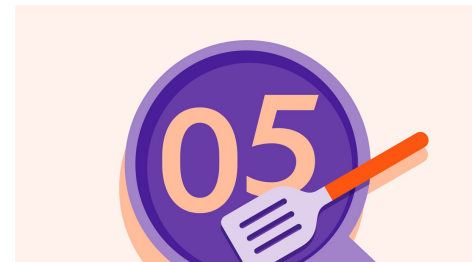
3. Cook linguine

Bring a large pot of **salted water** to a boil. Add **linguine** and cook, stirring occasionally, until al dente, 9 minutes. Reserve **1 cup pasta water**, then drain pasta.



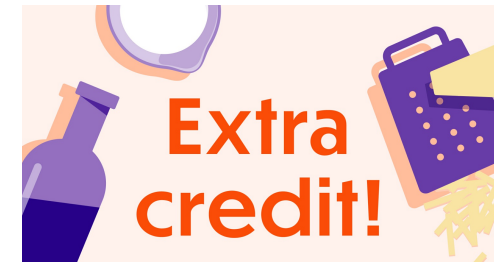
4. Cook kale

Put **garlic**, $\frac{1}{4}$ **teaspoon crushed red pepper** (or more or less according to your heat preference), and **1 tablespoon oil** in a large skillet over medium-high. Cook, stirring, until lightly browned, about 1 minute. Add **kale** and $\frac{1}{4}$ **cup pasta water**. Cover and cook until tender, 3–5 minutes. Uncover, let water evaporate, about 1 minute. Return **kale** to the bowl.



5. Finish pasta

Add **linguine** and **remaining pasta water** to skillet; cook over medium-high, stirring constantly, until water is absorbed, about 3 minutes. Off heat, stir in **mascarpone or crème fraîche** and $\frac{3}{4}$ of **Parmesan** until melted. Add **kale**, **salt** and **pepper**; cook 1–2 minutes, until thick and creamy. Serve topped with **remaining Parmesan** and **red pepper**; if desired. Enjoy!



6. Take it to the next level

To turn this meat-free dish into a meat-full dish, add crumbled Italian sausage (hot or sweet!). Brown the sausage in step 4, before adding the kale.