



Creamy Pesto Red Lentil Pasta

with Roasted Broccoli



20-30min



4 Servings

Parmesans crisps, more formally known as frico, add a crisp topping to this creamy take on pesto. Mascarpone is mixed with basil pesto to coat protein-rich red lentil penne. A side of broiled broccoli is tossed with a tangy and sweet golden balsamic vinaigrette. Cook, relax, and enjoy!

What we send

- broccoli
- golden balsamic
- red lentil pasta

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- colander
- large pot
- rimmed baking sheet

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 915.0kcal, Fat 53.0g, Proteins 34.0g, Carbs 80.0g



1. Prep ingredients

Preheat broiler with rack in center position. Bring a large pot of **salted water** to a boil. Generously **oil** a rimmed baking sheet. In a small bowl, combine **vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper** and whisk to combine. Grate **Parmesan**.



4. Cook pasta

Add **pasta** to boiling water and cook until al dente, 7-9 minutes. Reserve **¼ cup pasta water**, then drain pasta, rinse with cool water, and drain well. Return pasta to pot.



2. Make Parmesan crisps

Spread **Parmesan** into two, 5-inch circles on prepared baking sheet. Broil on center rack until golden brown on the edges and bubbling, 2-3 minutes (watch closely). Let cool on baking sheet while you prep the **broccoli**.



5. Broil broccoli

Meanwhile, broil **broccoli** on center rack until tender and browned in spots, 5-6 minutes (watch closely). Pour **vinaigrette** over broccoli and toss to coat, season to taste with **salt** and **pepper**.



3. Prep broccoli

Cut **broccoli** into long, ½-inch wide florets. In a large bowl, toss broccoli with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Using a spatula, remove **Parmesan crisps** from baking sheet (it's ok if they break!) and set aside. Transfer broccoli to baking sheet.



6. Finish pasta & serve

Add **mascarpone** and **pesto** to **pasta** along with **pasta water**. Cook over medium heat, tossing gently until mascarpone is melted, and pasta is coated and warmed through, 1-2 minutes; season to taste with **salt** and **pepper**. Crush **Parmesan crisps** and sprinkle all over top of the pasta. Serve **pasta** with **broccoli** alongside. Enjoy!