

DINNERLY



Fettuccine Alfredo with Chili-Garlic Broccoli

 20-30min  4 Servings

Fettuccine Alfredo—hard to say, easy to eat! For this one we've subbed in mascarpone instead of the usual butter/cream combo—why use 2 ingredients, when you can use 1 extremely silky, delicious, luxurious, creamy cheese? Grated Parm rains down on top, and chili-garlic broccoli, with just the right amount of crunch, adds a little something special for your taste buds. We've got you covered!

WHAT WE SEND

- garlic
- broccoli

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 940.0kcal, Fat 53.0g, Proteins 28.1g, Carbs 90.2g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Cut **broccoli** into 1-inch florets. Peel and thinly slice **2 large garlic cloves**. Finely grate **all of the Parmesan**.



2. Combine cheeses

In a medium bowl, combine **mascarpone**, $\frac{2}{3}$ of the **Parmesan**, $\frac{1}{4}$ cup **oil**, and $\frac{1}{2}$ **teaspoon each salt and pepper**, stirring to incorporate.



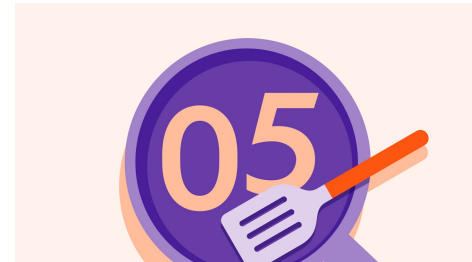
3. Cook pasta

Add **pasta** to boiling water. Cook until al dente, stirring frequently to avoid sticking, 7–11 minutes. Reserve $\frac{3}{4}$ cup **pasta water**, then drain well. Return pasta to pot and toss with **2 teaspoons oil**.



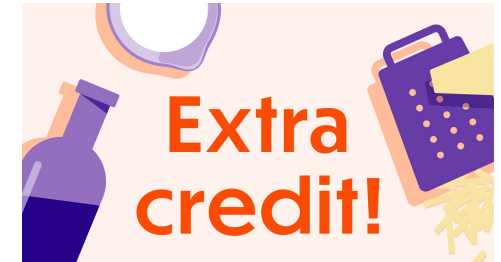
4. Cook broccoli

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium-high. Add **broccoli** and $\frac{1}{4}$ cup **water**; cook, stirring frequently, until crisp-tender, 4 minutes. Add **garlic** and **2 tablespoons oil**. Reduce heat to medium. Cook until garlic is softened, 1–2 minutes. Season to taste with **salt and pepper**.



5. Finish & serve

Over low heat, add **cheese mixture** and $\frac{2}{3}$ cup of the **pasta water** to **fettuccine** in pot. Toss vigorously, until pasta is coated and sauce is slightly thickened, 2–3 minutes. If the pasta seems dry, add **1 tablespoon pasta water at a time**, stirring to incorporate. Season to taste with **salt and pepper**. Garnish with **remaining Parmesan**. Serve with **broccoli**. Enjoy!



6. Put an egg on it!

Fry a sunny-side-up egg and slap it right on top of the pasta for an extra hit of protein and an oozy-egg yolk treat.