



Pan-Roasted Carrot Pasta

with Parsley & Pistachios



30-40min



2 Servings

This festive vegetarian pasta dish looks like it's topped with edible confetti, which puts us in a party mood every time we eat it. Carrots provide sweetness, lemon adds brightness, Parmesan is perfect for that salty bite, and chopped pistachios add the ultimate crunch against tender casarecce pasta. Cook, relax, and enjoy!

What we send

- shallot
- lemon
- carrots
- garlic
- fresh parsley

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- 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 887.0kcal, Fat 38.1g, Proteins 24.9g, Carbs 112.0g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel **carrots** and cut into 1-inch pieces (keep pieces uniform in size). Halve, peel, and thinly slice **all of the shallot**. Peel and finely chop **2 teaspoons garlic**. Finely grate **Parmesan**.



4. Cook carrots

While **pasta** cooks, heat **¼ cup oil** in a large skillet over medium-high. Add **carrots** and **½ teaspoon salt** and cook, stirring occasionally, until carrots are just beginning to soften, 4-5 minutes. Add **shallots** and continue to cook, stirring, until carrots are tender and shallots are deeply golden brown, 8-10 minutes.



2. Prep pistachio mixture

Pick **parsley leaves and tender stems** and combine with **pistachios** on a cutting board. Finely chop together and transfer to a bowl. Stir in **half of the Parmesan**.



5. Add pasta

When **pasta** is almost done cooking, add **garlic** to **carrots** and **shallots** and cook, stirring, until fragrant, about 1 minute. Add **pasta**, **pasta water**, and **remaining Parmesan** to skillet and simmer, stirring and tossing, until liquid is reduced to a creamy sauce, 2-3 minutes; season to taste with **salt**.



3. Cook pasta

Meanwhile, add **pasta** to boiling water and cook, stirring occasionally, until almost al dente, about 9 minutes. Reserve **1 cup pasta water**, then drain.



6. Finish & serve

Zest and juice half of the lemon. Off heat, add zest and 1 tablespoon lemon juice to pasta, season with **pepper**, and toss to combine. Cut **remaining lemon half** into wedges. Top **pasta** with **some of the pistachio mixture** and a **drizzle of olive oil**. Serve **lemon wedges** on the side. Continue to sprinkle **pistachio mixture** over **pasta** as you eat. Enjoy!