



## One-Pan Pasta

with Peas, Parmesan & Lemony Spinach



20-30min



2 Servings

This pasta dish uses only one skillet, requires minimal prep, and takes less than 30 minutes to make! Sweet peas and Parmesan are enhanced with dressed spinach, which gets folded into the pasta at the end. Think of it as your pasta and salad, all in one!



## What we send

- vegetable broth concentrate
- garlic
- baby spinach
- peas
- fresh chives
- lemon
- Dijon mustard <sup>17</sup>

## What you need

- kosher salt & ground pepper
- milk <sup>7</sup>
- olive oil
- sugar

## Tools

- medium 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

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 810kcal, Fat 27g, Carbs 106g, Proteins 27g



### 1. Prep ingredients

Peel and finely chop **2 large garlic cloves**. Thinly slice **chives**. Finely grate **all of the Parmesan**.



### 2. Infuse oil

Heat **2 tablespoons oil** in a medium skillet over medium. Add **garlic** and **several grinds of pepper**, and cook until fragrant but not browned, about 1 minute.



### 3. Cook pasta

Add **pasta, vegetable broth concentrate, 3/4 cup milk, 2 cups water**, and **3/4 teaspoon salt**. Bring to a simmer. Cook over medium heat, stirring frequently, until pasta is al dente and liquid is thickened, 10-12 minutes. Add **peas** and cook until tender, about 2 minutes more.



### 4. Finish pasta

Off the heat, stir in **Parmesan** and **half of the chives** to make a creamy sauce. If necessary, add **2-3 tablespoons water** to loosen sauce. Cover to keep warm.



### 5. Dress spinach

Into a medium bowl, finely grate **1/2 teaspoon lemon zest**, and squeeze **2 tablespoons lemon juice**. Add **mustard, 1 1/2 tablespoons oil, 1/2 teaspoon each salt and sugar**, and whisk to combine. Add **spinach** and toss to coat.



### 6. Finish & serve

Stir **dressed spinach** into same skillet. Spoon **pasta** into bowls. Garnish with **remaining chives** and **a few grinds pepper**. Enjoy!