



## One-Pan Pasta

with Peas, Parmesan & Lemony Spinach



20-30min



4 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

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

## What you need

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

## Tools

- 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

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

### Nutrition per serving

Calories 790kcal, Fat 27g, Carbs 101g, Proteins 29g



### 1. Prep ingredients

Peel and finely chop **3 large garlic cloves**. Thinly slice **chives**. Finely grate **all of the Parmesan**.



### 2. Infuse oil

Heat **3 tablespoons oil** in a large 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**, **all of the vegetable broth concentrate**, **1½ cups milk**, **4 cups water**, and **1½ teaspoons 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 large bowl, finely grate **¾ teaspoon lemon zest**, and squeeze **¼ cup lemon juice**. Add **mustard**, **3 tablespoons oil**, and **1 teaspoon each salt and sugar** and whisk to combine. Add **spinach** and toss to coat.



### 6. Finish & serve

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