





Fresh Pappardelle

with Walnut Cream Sauce & Arugula

 20-30min  4 Servings

Pappardelle is a flat, wide pasta originating from Northern Italy, perfect for soaking up creamy sauces. This pasta dish utilizes fresh pappardelle, which cooks faster than its dried cousin, and yields a more tender noodle. Flavored with warm seasonal spices paired with mascarpone cheese, toasty walnuts, and Parmesan, it's basically a winter wonderland on a plate. Cook, relax, and enjoy!

What we send

- shallots
- pumpkin pie spice
- lasagna noodles ^{1,3}
- mascarpone ⁷
- Parmesan ⁷
- walnut pieces ¹⁵
- baby arugula
- dried cherries

What you need

- apple cider vinegar
- butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- pot
- skillet
- microplane or grater

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

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 47g, Carbs 84g, Proteins 25g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Stack **pasta sheets** and cut lengthwise into 1-inch wide strips. Put **walnuts** in a sealable bag, and using a meat mallet or rolling pin, pound until very finely crushed. Finely grate **Parmesan**. Peel **shallot**, then halve and thinly slice **¼ cup**, and finely chop **the rest**.



4. Cook pasta

Add **pasta** to boiling water and cook, stirring to prevent clumping, until al dente, 2-3 minutes. Reserve **1½ cups pasta water**, then drain pasta.



2. Make dressing

In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each salt and pepper**. Stir in **cherries** and **sliced shallots**, and set aside to marinate.



5. Sauce pasta

Return **pasta** to pot, add **mascarpone**, **walnut mixture**, **reserved pasta water**, **½ the Parmesan** (save rest for step 6), and **¼ teaspoon pumpkin pie spice**. Simmer over medium-high until sauce is thickened slightly and coats pasta well, about 2 minutes (sauce should be slightly loose, pasta will continue to soak up the liquid). Season to taste with **salt** and **pepper**.



3. Cook shallot and walnuts

Melt **2 tablespoons butter** in a large skillet over medium-high. Add **chopped shallots**, and cook until softened, about 2 minutes. Add **walnuts** and cook, stirring constantly until golden brown and fragrant, about 2 minutes (watch carefully.) Transfer mixture to a small heatproof bowl, then season with **salt** and **pepper**.



6. Toss salad & serve

Add **arugula** to bowl with **dressing** and toss to coat. Season to taste with **salt** and **pepper**. Serve **pasta**, topped with **remaining Parmesan**, and with **salad** alongside. Enjoy!