



THREE-CHEESE TAGLIATELLE ALFREDO

with Broccoli and Tuscan Herbs



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a pinch of peppery hot pizzazz.

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 790



Broccoli Florets



Garlic



Tuscan Heat Spice



Greek Yogurt
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)



Scallions



Tagliatelle Pasta
(Contains: Wheat)



Cream Cheese
(Contains: Milk)



Italian Cheese Blend
(Contains: Milk)

START STRONG


Whenever we cook pasta, we like to reserve some of the water used for boiling. Not only will it help thin your sauce to just the right consistency, it has starches that create a silky-smooth mouthfeel.

BUST OUT

- Large pot
- Strainer
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Broccoli Florets 8 oz | 16 oz
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Tagliatelle Pasta 6 oz | 12 oz
- Tuscan Heat Spice  1 TBSP | 2 TBSP
- Cream Cheese 4 TBSP | 8 TBSP
- Greek Yogurt 4 oz | 8 oz
- Italian Cheese Blend ½ Cup | 1 Cup
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Cut any large **broccoli florets** into bite-size pieces. Trim, then thinly slice **scallions**, separating greens and whites. Mince **garlic**.



4 FINISH SAUCE

Once **sauce** in pot has cooled slightly, add **yogurt, Italian cheese**, half the **Parmesan, 2 TBSP butter**, and a few pinches of **salt** and **pepper** and stir until smooth.



2 BOIL PASTA

Once water boils, add **tagliatelle** to pot. Cook 6 minutes, then add **broccoli**. Continue to cook until noodles are al dente and broccoli is just barely tender, about 2 minutes. Scoop out and reserve **1 cup cooking water**, then drain.



5 TOSS PASTA

Add **tagliatelle** and **broccoli** to pot with **sauce** and stir until well combined. If sauce seems thick, add more of the reserved cooking water until everything is covered in a loose but creamy coating. Season with **salt** and **pepper**.



3 START SAUCE

Return empty pot to stove over medium heat. Add a large drizzle of **olive oil**, then stir in **scallion whites, garlic**, and **Tuscan heat spice**. Cook until fragrant, about 30 seconds, then pour in **¾ cup reserved cooking water**. Add **cream cheese**, stirring until well combined. Remove pot from heat and set aside for 1 minute to cool.



6 FINISH AND SERVE

Divide **pasta** between plates or bowls. Sprinkle with **scallion greens** and remaining **Parmesan** and serve.

HOORAY!

Three cheers for a trio of cheeses.

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