



BROWN BUTTER GEMELLI

with Asparagus, Walnuts, and Lemony Ricotta



HELLO

BROWN BUTTER SAUCE

Plain butter transformed into a rich sauce with a nutty aroma

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 810



Asparagus



Garlic



Gemelli Pasta
(Contains: Wheat)



Chili Flakes



Walnuts
(Contains: Tree Nuts)



Lemon



Scallions



Ricotta Cheese
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)



Vegetable Stock
Concentrate

START STRONG

Be warned, butter can go from Goldilocks golden to Three Bear brown in a blink! To achieve the perfect shade of browned butter, keep a close eye on your pan and stir continuously. Remove the pan from heat as soon as you spot amber flecks.

BUST OUT

- Medium pot
- Zester
- Strainer
- Small bowl
- Large pan
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Asparagus **8 oz** | **16 oz**
- Lemon **1** | **2**
- Garlic **2 Cloves** | **4 Cloves**
- Scallions **2** | **4**
- Gemelli Pasta **6 oz** | **12 oz**
- Ricotta Cheese **4 oz** | **8 oz**
- Walnuts **1 oz** | **2 oz**
- Chili Flakes **1 tsp** | **1 tsp**
- Vegetable Stock Concentrate **1** | **2**
- Parmesan Cheese **¼ Cup** | **½ Cup**

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim and discard woody bottom ends from **asparagus**; cut stalks crosswise into 1-inch pieces. Zest and quarter **lemon**. Mince **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Cut **3 TBSP butter** into cubes (6 TBSP for 4 servings).



4 BROWN BUTTER

Add **cubed butter** to same pan over medium heat. Cook, stirring, until melted and foamy. Continue stirring until foaming subsides and butter is flecked with amber bits, 2-3 minutes. Immediately remove from heat and stir in juice from half the **lemon**, **garlic**, **scallion whites**, and **chili flakes** to taste. Cook, stirring, until fragrant, 30 seconds to 1 minute.

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2 COOK PASTA AND MIX RICOTTA

Once water is boiling, add **gemelli** to pot. Cook until al dente, 9-11 minutes. Reserve **1 cup pasta cooking water**, then drain. Meanwhile, in a small bowl, combine **ricotta**, **lemon zest**, a squeeze of **lemon juice**, and a large pinch of **salt** and **pepper**.



5 FINISH PASTA

Return same pan to medium heat and stir in **gemelli**, **stock concentrate**, and **asparagus**. Season with **salt** and **pepper**. Add half the **Parmesan** and a splash of **reserved pasta cooking water**. Cook, stirring and adding splashes of pasta cooking water as necessary until smooth and creamy, 2-3 minutes. **TIP:** If cheese clumps, continue stirring and adding splashes of pasta cooking water until smooth.



3 TOAST WALNUTS AND COOK ASPARAGUS

Heat a large, dry pan over medium-high heat. Add **walnuts** and cook, stirring occasionally, until golden and fragrant, 3-5 minutes. Transfer to a plate. Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **asparagus**, **salt**, and **pepper**. Cook, stirring, until browned and just tender, 4-6 minutes. Turn off heat; transfer to a plate. Wash out pan.



6 FINISH AND SERVE

Taste and season **gemelli** with **salt** and **pepper**; divide between bowls. Dollop with **lemony ricotta** and sprinkle with **scallion greens**, toasted **walnuts**, remaining **Parmesan**, and a pinch of **chili flakes** if desired. Drizzle with **olive oil**. Cut remaining **lemon wedge** in half and serve on the side.

GO GREEN

If you have any on hand, add a sprinkle of chopped fresh parsley or basil to your finished dish.