



BROWN BUTTER RIGATONI

with Asparagus, Walnuts & Lemony Ricotta



HELLO

BROWN BUTTER SAUCE

Plain butter transformed into a rich sauce with a nutty aroma

PREP: 5 MIN

TOTAL: 30 MIN

CALORIES: 750



Asparagus



Garlic



Rigatoni Pasta
(Contains: Wheat)



Chili Flakes



Walnuts
(Contains: Tree Nuts)



Lemon



Scallions



Ricotta Cheese
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)



Veggie Stock
Concentrate

START STRONG

Be warned: Butter can go from Goldilocks yellow to Three Bears 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**

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



1 PREP

Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Zest and quarter **lemon**. Trim and discard woody bottom ends from **asparagus**; cut stalks crosswise into 1-inch pieces. Peel and 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 **garlic**, **scallion whites**, juice from half the **lemon**, and **chili flakes** to taste. Stir until fragrant, 30-60 seconds.



2 COOK PASTA & MIX RICOTTA

Once water is boiling, add **rigatoni** 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 big pinch of **salt** and **pepper**.



5 FINISH PASTA

Return same pan to medium heat and stir in **rigatoni**, **stock concentrate**, and **asparagus**. Season with **salt** and **pepper**. Add half the **Parmesan** (save the rest for serving) 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 & 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 & SERVE

Taste and season **rigatoni** 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** into wedges and serve on the side.

BUTTER BELIEVE IT

Try browning butter again for an easy sauce for chicken or roasted veggies—we even love to use it in our cookies!



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