

## Katrin Test 3

testing

testss



Cooking Time



2 Personen

## Was du von uns bekommst

- 1 Blutorange
- 1 Dose Kichererbsen

## Was du zu Hause benötigst

### Küchenutensilien

- Auflaufform

Vergiss nicht, das Gemüse vor der Zubereitung gründlich zu waschen, insbesondere grünes Blattgemüse und Salate.

### Allergene

Kann Spuren von Allergenen enthalten.

### Nährwertangaben pro Portion



### 1. dfhs

Bring a medium pot of **salted water** to a boil. Place **walnuts** in a sealable bag; use a meat mallet, heavy skillet, or rolling pin to pound until very finely crushed. Finely grate **Parmesan**. Halve and thinly slice **2 tablespoons shallot**; finely chop the remaining. Stack **pasta sheets**, then cut lengthwise into 1-inch wide strips. Cover with a damp paper towel to keep from drying out.



### 2. hfgh

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



### 3. dshfd

Heat **1 tablespoon butter** in a medium skillet over medium-high. Add **chopped shallots** and cook, stirring, until softened, about 2 minutes. Add **crushed walnuts** and cook, stirring constantly, until golden brown and fragrant, about 2 minutes (watch closely.) Transfer mixture to a small heatproof bowl, then season with **salt** and **pepper**. Wipe out skillet; reserve for step 5.



### 4. fdhs

Add **pasta** to boiling water and cook, stirring to prevent clumping, until al dente, 2-3 minutes. Reserve **1 cup cooking water**, then drain pasta.



### 5. shff

Add **pasta**, **mascarpone**, **walnut mixture**, **half of the Parmesan**, **¾ cup reserved cooking water**, and **½ teaspoon pumpkin pie spice** to reserved skillet. Simmer over medium-high until sauce is slightly thickened and pasta is coated, about 2 minutes (sauce should be slightly loose, as pasta will continue to soak up liquid). Season with **salt** and **pepper**. Stir in more cooking water, if necessary.



### 6. dhf

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