

Fresh Pasta Primavera

Though it typically has asparagus and peas, there's no requirement for which spring vegetables are in this classic dish. We added fresh spring spinach, teeny radishes, and green garlic, the young, mild garlic stalk that looks like a leek or scallion. At the last minute, we put in herbs like opal basil, a clove-scented purple basil, and chervil, the delicate parsley lookalike with a faint licorice flavor. You've never had a pasta primavera like this one.



Ingredients

- 1 Bunch Chervil
- 1 Bunch Asparagus
- 1 Bunch Opal Basil
- 1 Bunch Spinach
- 1 Lemon
- 1 Stalk Green Garlic
- English Peas
- 1 Bunch Baby Radishes
- Fresh Chitarra Pasta
- ½ Cup Heavy Cream
- ¼ Cup Parmesan Cheese

Makes 2 Servings

About 645 Calories Per Serving



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Instructions

1



Prepare your ingredients:

Heat a large pot of salted water to boiling on high. Wash and dry the fresh produce. Pick the chervil leaves off the stems. Cut off the woody ends of the asparagus, then cut the spears on an angle into 1-inch lengths. Pick off the basil leaves and roughly chop them. Cut off the thick stems of the spinach and roughly chop the leaves. Using a peeler or paring knife, remove just the yellow lemon peel, then finely chop the peel to make zest (or use a citrus grater). Cut off the root of the green garlic and thinly slice the rest. Shell the peas. Roughly chop the green radish tops and leave the radishes whole.

2



Cook the vegetables:

In a large pan heat some olive oil medium until hot. Add the green garlic and cook for about 30 seconds, or until fragrant, stirring. Add the peas, asparagus, radishes, green radish tops, and spinach. Cook 1 to 3 minutes, stirring until the spinach is wilted. Season with salt and pepper.

3



Make the sauce:

Add the cream, half the Parmesan cheese, and the lemon zest to the pan with the vegetables. Simmer the sauce 1 to 2 minutes, or until slightly thickened.

4



Boil the pasta & add it to the sauce:

While the vegetables cook, add the pasta to the pot of boiling water. Cook 3 to 4 minutes, or until it's almost fully cooked. Reserve about $\frac{1}{2}$ cup of the pasta's cooking water, then transfer the cooked pasta and the reserved cooking water to the pan with the vegetables and creamy sauce. Cook 1 to 2 minutes longer, stirring so the pasta can finish cooking and absorb some more liquid. Season with salt and pepper to taste. Remove from the heat. Divide the pasta between 2 plates. Garnish with the opal basil, chervil, and remaining Parmesan cheese. Enjoy!