

Fresh Beet Linguine

with Goat Cheese, Swiss Chard & Toasted Walnuts

Beets, goat cheese and earthy greens make for a perfectly balanced, delicious trio. This gourmet recipe showcases fresh linguine infused with beets, which lend notes of sweetness and gorgeous color to the pasta—and to the cooking water, used in the lemon-butter sauce. With seasonal chard (a leafy relative of the beet) and garnishes of goat cheese and toasted walnuts, this wintry dish is as comforting as it is sophisticated.



Ingredients

- ½ Pound Fresh Beet Linguine Pasta
- 3 Cloves Garlic
- 1 Bunch Swiss Chard
- 1 Lemon
- 1 Yellow Onion
- 1 Bunch Mint

Knick Knacks

- 3 Tablespoons Walnuts
- 2 Tablespoons Butter
- ⅓ Cup Grated Parmesan Cheese
- ¼ Cup Crumbled Goat Cheese

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 15 to 25 min



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Recipe #795

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Roughly chop the walnuts. Peel, halve and thinly slice the onion. Peel and mince the garlic. Separate the chard leaves and stems; roughly chop the leaves and thinly slice the stems, keeping them separate. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Pick the mint leaves off the stems; discard the stems.

2



Toast the walnuts:

Heat a large, dry pan on medium-high until hot. Add the **walnuts** and cook, stirring occasionally, 1 to 3 minutes, or until toasted and fragrant. Transfer to a bowl. Wipe out the pan.

3



Start the vegetables:

In the pan used to toast the walnuts, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened and lightly browned.

4



Finish the vegetables:

Add the **garlic** and **chard stems** to the pan of onion; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Add the **chard leaves** and **lemon zest**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the chard leaves have wilted.

5



Cook the pasta:

While the vegetables cook, using your hands, carefully separate the strands of the **pasta**; add to the pot of boiling water. Cook 2 to 3 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **¾ cup of the pasta cooking water**, drain thoroughly.

6



Finish & plate your dish:

To the pan of vegetables, add the **cooked pasta**, **butter**, **mint** (roughly chopping just before adding), **the juice of all 4 lemon wedges** and **½ cup of the reserved pasta cooking water**. Cook, stirring frequently to coat the pasta, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide the finished pasta between 2 dishes. Garnish with the **goat cheese**, **Parmesan cheese** and **toasted walnuts**. Enjoy!