

Orecchiette Pasta & Roasted Chickpeas

with Kale & Smoked Paprika

This recipe is a delicious variation on an Italian classic: pasta and chickpeas. We're using orecchiette, whose shape is just right for holding onto other ingredients. And for delightful texture, we're roasting our chickpeas, turning them crispy on the outside and creamy on the inside, before tossing them with smoked paprika. (Be sure to dry your chickpeas as thoroughly as possible before roasting them to ensure the perfect crispiness!) Sautéed kale, briny capers and a lemon-butter sauce complete the pasta with plenty of brightness.



Blue Apron Wine Pairing

Toccata Super Tuscan Red 2013



Ingredients

6 Ounces Orecchiette Pasta
1½ Cups Chickpeas
3 Cloves Garlic
1 Bunch Kale
1 Lemon
1 Yellow Onion

Knick Knacks

2 Tablespoons Butter
1 Tablespoon Capers
1 Teaspoon Smoked Paprika
¼ Cup Grated Parmesan Cheese

Makes: 2 servings | **Calories:** about 700 per serving

Prep Time: 10 minutes | **Cook Time:** 30–40 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/828

Recipe #828

Instructions

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1



Roast & season the chickpeas:

Preheat the oven to 450°F. Line a sheet pan with a layer of paper towels. Drain and rinse the **chickpeas**; spread onto the paper towel-lined sheet pan. Using a second layer of paper towels, gently pat or roll the chickpeas to thoroughly dry; discard the paper towels and any loose chickpea skins. Drizzle the dried chickpeas with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer; roast, stirring halfway through, 24 to 26 minutes, or until golden brown and crispy. Remove from the oven and season with the **smoked paprika**; carefully toss to coat.

2



Prepare the ingredients:

While the chickpeas roast, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and small dice the onion. Peel and mince the garlic. Remove and discard the kale stems; roughly chop the leaves. Roughly chop the capers. Quarter and deseed the lemon.

3



Cook the pasta:

While the chickpeas continue to roast, add the **pasta** to the pot of boiling water and cook 9 to 11 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly.

4



Cook the kale:

While the pasta cooks, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until softened. Add the **kale** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the kale has wilted and the water has cooked off.

5



Add the pasta & make the sauce:

To the pan of kale, add the **cooked pasta**, **capers**, **butter**, the **juice of 2 lemon wedges** and **half the reserved pasta cooking water**; season with salt and pepper. Cook, stirring vigorously, 2 to 4 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6



Finish & plate your dish:

Off the heat, add the **seasoned chickpeas** to the pan of pasta and sauce. Stir to thoroughly combine; season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **cheese**. Serve with the **remaining lemon wedges** on the side, if you'd like. Enjoy!