

Creamy Strozzapreti Pasta

with English Peas, Zucchini & Mascarpone Cheese

Mascarpone is a wonderfully rich version of cream cheese from Italy, often sweetened and used to make desserts (such as tiramisu). It's also delicious in savory dishes, which is why we're combining it with a touch of butter to make an irresistibly luscious sauce to toss with strozzapreti, a pasta with a distinctive twisted shape. Together with fresh English peas and tender zucchini, it creates a fresh combination of flavors. To contrast with the creamy pasta, we're also making a refreshing salad of delicate butter lettuce, tossed with a piquant dressing.

 **Blue Apron Wine Pairing**
Le P'tit Paysan Chardonnay, 2015



Ingredients

¾ Pound Strozzapreti Pasta
2 Scallions
1 Head Butter Lettuce
1 Zucchini
¾ Pound English Peas

Knick Knacks

3 Tablespoons Butter
2 Tablespoons Red Wine Vinegar
1 Shallot
1 Tablespoon Dijon Mustard
½ Cup Mascarpone Cheese
⅓ Cup Grated Parmesan Cheese

Makes: 4 servings | **Calories:** about 750 per serving
Prep Time: 15 minutes | **Cook Time:** 15–25 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp293

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Shell the peas. Quarter the zucchini lengthwise; thinly slice crosswise. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Cut off and discard the root end of the lettuce; separate the leaves. Peel and mince the shallot to get 2 tablespoons (you may have extra); place in a bowl with the **vinegar**.

2



Cook the pasta & peas:

Add the **pasta** to the pot of boiling water. Cook 3 to 5 minutes, or until slightly tender. Add the **peas**. Cook 4 to 5 minutes, or until the peas are bright green and the pasta is just shy of al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly. Set aside in a warm place.

3



Cook the zucchini:

While the pasta cooks, in a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **zucchini**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened. Add the **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until fragrant.

4



Make the vinaigrette:

While the zucchini cooks, add the **mustard** to the **shallot-vinegar mixture**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

5



Finish the pasta:

To the pot of zucchini, add the **cooked pasta and peas**, **mascarpone cheese**, **butter** and **half the reserved pasta cooking water**; season with salt and pepper. Cook, stirring vigorously to coat the pasta, 2 to 3 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; season with salt and pepper to taste. Transfer to a serving dish.

6



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **lettuce** and **half the Parmesan cheese**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette); toss to mix and season with salt and pepper to taste. Transfer to a serving dish. Garnish the **finished pasta** with the **green tops of the scallions** and **remaining Parmesan cheese**. Enjoy!