

Cavatappi Pasta & Arugula Pesto

with Eight-Ball Squash & Ricotta Salata

Tonight, we're making an effortless, gourmet pasta dish perfect for summer. Here, little hollow spirals of cavatappi get plenty of verdant flavor from our pesto—an easy version made with arugula, almonds, lemon and a pinch of red pepper for subtle heat. We're adding garlic-sautéed eight ball squash for a hearty element of seasonal flavor and even more green color. We're finishing it off with a sprinkling of ricotta salata—ricotta that's been aged for several months until it develops a crumbly texture and sweet and pleasantly briny flavor.

Blue Apron Wine Pairings

Le Pont Vers Le Bar Chinon, 2015
Palmina Sangiovese, 2015



Ingredients

7 Ounces Cavatappi Pasta
4 Ounces Arugula
3 Cloves Garlic
1 Eight Ball Squash
1 Lemon

Knick Knacks

2 Tablespoons Grated Parmesan Cheese
2 Tablespoons Sliced Almonds
2 Ounces Ricotta Salata Cheese
¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings | **Calories:** about 760 per serving
Prep Time: 10 minutes | **Cook Time:** 15–25 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Finely chop the almonds. Quarter and deseed the lemon. Cut off and discard the ends of the squash; medium dice the squash. Peel and mince the garlic. Crumble the ricotta salata cheese.

2



Cook the pasta:

Add the **pasta** to the pot of boiling water and cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat. Reserving $\frac{3}{4}$ **cup of the pasta cooking water**, drain the cooked pasta thoroughly. Return to the pot.

3



Cook & chop the arugula:

While the pasta cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **arugula**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted and bright green. Transfer to a cutting board and finely chop. Transfer the chopped arugula to a medium bowl. Wipe out the pan.

4



Make the pesto:

While the pasta continues to cook, to the bowl of **chopped arugula**, add the **almonds**, **Parmesan cheese**, the **juice of 2 lemon wedges** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Slowly stir in enough olive oil to create a rough paste; season with salt and pepper to taste.

5



Cook the squash:

While the pasta continues to cook, in the pan used to cook the arugula, heat 2 teaspoons of olive oil on medium-high until hot. Add the **squash**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until lightly browned and slightly softened. Add the **garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.

6



Finish the pasta & plate your dish:

Off the heat, add the **pesto** and **half the reserved pasta cooking water** to the pot of **cooked pasta**. Stir vigorously to coat the pasta until thoroughly combined; season with salt and pepper to taste. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Stir in the **cooked squash**. Divide the finished pasta between 2 dishes. Garnish with the **ricotta salata cheese**. Serve with the **remaining lemon wedges** on the side, if you'd like. Enjoy!