

Fresh Pappardelle Pasta

with Summer Tomato-Olive Ragù & Ricotta Salata

Pappardelle has a long history in Tuscany, where its delicate, eggy ribbons are paired with a hearty sauce for a dish of utmost simplicity. We're tossing our fresh pappardelle with a savory vegetarian tomato and olive ragù. Before making our sauce, we're blanching the tomatoes—a culinary trick for making their skins easier to remove, resulting in a sauce with a perfectly tender consistency. Garnishes of sweet basil and crumbly, salty ricotta salata create another layer of vibrant Italian flavor.

 **Blue Apron Wine Pairings**
Palmina Sangiovese, 2015



Ingredients

10 Ounces Fresh Pappardelle Pasta
4 Cloves Garlic
2 Tomatoes
1 Bunch Basil

Knick Knacks

2 Ounces Black Olives
2 Ounces Ricotta Salata Cheese
2 Tablespoons Butter
1/4 Cup Grated Parmesan Cheese
1/4 Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings | **Calories:** about 800 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. Core the tomatoes. Using a paring knife, cut a small, shallow X into the skin of the tomato bottoms. Peel and mince the garlic. Pit and finely chop the olives. Pick the basil leaves off the stems; discard the stems. Crumble the ricotta salata cheese.

2



Blanch & peel the tomatoes:

Fill a medium bowl with ice water; set aside. Add the **tomatoes** to the pot of boiling water; cook 30 seconds to 1 minute, or until the skins are loosened. Using a slotted spoon, carefully transfer the tomatoes to the bowl of ice water, leaving the pot of water boiling. Let stand until the tomatoes are cool enough to handle; drain thoroughly. Using your hands, peel the tomatoes, then medium dice.

3



Make the sauce:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Add the **diced tomatoes, olives** and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until thickened and saucy.

4



Cook the pasta:

While the sauce simmers, using your hands, carefully separate the strands of the **pasta**. Add the pasta to the pot of boiling water used to cook the tomatoes and cook 3 to 4 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly.

5



Finish & plate your dish:

To the pot of sauce, add the **cooked pasta, butter** and **half the reserved pasta cooking water**; season with salt and pepper. Cook, stirring vigorously, 1 to 2 minutes, or until well combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat and stir in **half the basil** (tearing any larger leaves just before adding). Season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **Parmesan cheese, ricotta salata cheese** and **remaining basil** (tearing any larger leaves just before adding). Enjoy!