

Fresh Basil Fettuccine

with Sautéed Cherry Tomatoes & Zucchini

This quick-cooking pasta dish is an effortless option for warm summer nights. Sautéed together, seasonal zucchini and plump, flavorful cherry tomatoes are a winning combination for our fresh fettuccine noodles, which are infused with the herbal sweetness of basil. A touch of butter and Parmesan are all that's needed to elevate this dish to simple perfection.

 **Blue Apron Wine Pairing**
Archival Petite Sirah, 2014



Ingredients

½ Pound Fresh Basil Fettuccine Pasta
6 Ounces Cherry Tomatoes
3 Cloves Garlic
1 Zucchini

Knick Knacks

2 Tablespoons Butter
¼ Cup Grated Parmesan Cheese
¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings | **Calories:** about 605 per serving
Prep Time: 10 minutes | **Cook Time:** 15–25 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/929

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Quarter the zucchini lengthwise; thinly slice crosswise. Peel and mince the garlic. Halve the tomatoes.

2



Cook the zucchini & aromatics:

In a large high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **zucchini**, **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 occasionally, 2 to 3 minutes, or until slightly softened.

3



Add the tomatoes:

Add the **tomatoes** to the pan of zucchini and aromatics; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the tomatoes are slightly softened.

4



Cook the pasta:

Using your hands, carefully separate the strands of **pasta**. Add the pasta to the pot of boiling water and cook 2 to 3 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly.

5



Finish the pasta:

To the pan of cooked vegetables, add the **cooked pasta**, **butter** and **half the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring vigorously to coat the pasta, 1 to 2 minutes, or until the pasta is thoroughly combined. (If the pasta seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished pasta** between 2 dishes; top with a drizzle of olive oil. Garnish with the **cheese**. Enjoy!