

# Spicy Peperonata Pasta

*with Tinkerbell Peppers, Cherry Tomatoes & Pine Nuts*

Peperonata is a rustic Southern Italian side dish of sweet bell peppers stewed with tomatoes, garlic and a little olive oil. Suffused with deep, tangy-sweet flavor, it's also perfect as a sauce when paired with thick strands of perciatelli in tonight's dish. Our peperonata features a duo of petite seasonal vegetables: miniature bell peppers and cherry tomatoes in an array of gorgeous colors. A garnish of pan-toasted pine nuts makes for a finishing touch of savory crunch.

## Blue Apron Wine Pairings

Rocca dei Rettori Aglianico, 2014

Mustard Field Zinfandel, 2014



## Ingredients

½ Pound Perciatelli Pasta  
4 Ounces Multicolored Cherry Tomatoes  
4 Ounces Multicolored Tinkerbell Peppers  
3 Cloves Garlic  
1 Bunch Parsley

## Knick Knacks

2 Tablespoons Butter  
2 Tablespoons Tomato Paste  
1 Tablespoon Capers  
⅓ Cup Grated Parmesan Cheese  
¼ Cup Pine Nuts  
¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 2 servings | **Calories:** about 770 per serving

**Prep Time:** 10 minutes | **Cook Time:** 20–30 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/941](https://blueapron.com/recipes/941)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Cut out and discard the stems, ribs and seeds of the peppers; thinly slice lengthwise. Peel and mince the garlic. Quarter the tomatoes; place in a bowl and season with salt and pepper. Finely chop the parsley leaves and stems.

2



## Toast the pine nuts:

Heat a large, dry, high-sided pan (or pot) on medium-high until hot. Add the **pine nuts** and toast, stirring frequently, 2 to 3 minutes, or until lightly browned and fragrant. Transfer to a bowl. Wipe out the pan.

3



## Start the sauce:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **peppers** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened. Add the **garlic**, **capers** 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, 1 to 2 minutes, or until softened and fragrant.

4



## Finish the sauce:

Add the **tomato paste** to the pan of peppers; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until dark red and fragrant. Add **¾ cup of water**. Cook, stirring occasionally and scraping up any browned bits from the bottom of the pan, 5 to 7 minutes, or until slightly thickened and saucy. Add the **seasoned tomatoes**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Season with salt and pepper to taste.

5



## Cook the pasta:

While the sauce cooks, add the **pasta** to the pot of boiling water and cook 7 to 8 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly.

6



## Finish the pasta & plate your dish:

Add the **cooked pasta**, **butter** and **half the reserved pasta cooking water** to the pan of sauce. Cook, stirring vigorously to coat the pasta, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **cheese**, **toasted pine nuts** and **parsley**. Enjoy!