

Chicken & Cherry Tomato Bolognese

with Fresh Basil Fettuccine & Mascarpone Cheese

This summer pasta dish features ribbons of fresh, basil-infused fettuccine tossed with a homemade chicken bolognese sauce. To make our sauce, we're cooking our chicken with onion, garlic, sweet pepper and bright, flavorful cherry tomatoes. (Seasoning the tomatoes after slicing them will help draw out some of their natural juices, ensuring the sauce has the perfect consistency!) We're stirring mascarpone cheese for richness and topping the dish with Parmesan for a vibrant, gourmet dinner.



Blue Apron Wine Pairing

Arco di Traiano Falanghina, 2014



Ingredients

1½ Pounds Ground Chicken
¾ Pound Fresh Basil Fettuccine Pasta
3 Ounces Summer Sweet Pepper
2 Cloves Garlic
1 Red Onion
½ Pound Multicolored Cherry Tomatoes
1 Bunch Parsley

Knick Knacks

4 Tablespoons Butter
2 Tablespoons Tomato Paste
⅓ Cup Mascarpone Cheese
¼ Cup Grated Parmesan Cheese

Makes: 4 servings | **Calories:** about 765 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/fp323

Recipe #323

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp323

1



Prepare the ingredients:

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

2



Cook the chicken:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **ground chicken** and season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until lightly browned and just cooked through.

3



Add the aromatics:

Add the **onion** and **garlic** to the pan of chicken; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened and fragrant.

4



Add the tomato paste & pepper:

Add the **tomato paste** and **pepper** to the pan of chicken and aromatics; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until thoroughly combined and the pepper has softened. Add **½ cup of water**. Cook, stirring occasionally, 1 to 2 minutes, or until the water has cooked off.

5



Cook the pasta:

Once the chicken and vegetables have cooked for about 5 minutes, using your hands, carefully separate the strands of the **pasta** and add to the pot of boiling water. Cook 2 to 3 minutes, or until al dente (still slightly firm to the bite). Turn off the heat. Reserving **½ cup of the pasta cooking water**, drain thoroughly and return to the pot.

6



Finish the pasta & plate your dish:

To the pot of **cooked pasta**, add the **cooked chicken and vegetables, seasoned cherry tomatoes, butter and half the reserved pasta cooking water**. Drizzle with olive oil and season with salt and pepper. Cook on medium, stirring vigorously to coat the pasta, 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. Stir in the **mascarpone cheese and half the parsley**; season with salt and pepper to taste. Divide finished pasta between 4 dishes. Garnish with the **Parmesan cheese and remaining parsley**. Enjoy!