

Fresh Linguine Pasta & Heirloom Tomato Sauce

with Arugula & Marinated Mozzarella Salad

Warm summer nights seem to invite the fresh, vibrant flavors of Italian cooking. This recipe uses the best of the season's harvest—including gorgeous heirloom tomatoes—to create a simple and satisfying pasta dish. We're tossing fresh linguine in a homemade tomato sauce, bursting with the herbaceous flavor of basil. To complement our pasta, we're serving peppery, lemon-dressed arugula with thick slices of creamy mozzarella cheese, marinated in a flavorful oregano-garlic dressing.

Blue Apron Wine Pairings

Arco di Traiano Falanghina, 2014

Ventana Vineyards Sauvignon Blanc, 2013



Ingredients

- ¾ Pound Fresh Linguine Pasta
- ½ Pound Fresh Mozzarella Cheese
- 4 Ounces Arugula
- 3 Cloves Garlic
- 2 Heirloom Tomatoes
- 1 Lemon
- 1 Large Bunch Basil

Knick Knacks

- 4 Tablespoons Butter
- 2 Tablespoons Tomato Paste
- ½ Teaspoon Whole Dried Oregano
- ⅓ Cup Shaved Parmesan Cheese

Makes: 4 servings | **Calories:** about 695 per serving

Prep Time: 10 minutes | **Cook Time:** 15–25 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp333

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and finely chop the garlic. Quarter and deseed the lemon. Halve the mozzarella cheese, then cut each half into ¼-inch-thick pieces. Core and medium dice the tomatoes; place in a bowl and season with salt. Pick the basil leaves off the stems; discard the stems.

2



Make the dressing & marinate the mozzarella:

In a medium bowl, combine the **dried oregano**, **half the garlic** and **the juice of 2 lemon wedges**. Slowly whisk in **2 tablespoons of olive oil** until well combined; season with salt and pepper to taste. Transfer the **mozzarella cheese** to a serving dish; season with salt and pepper. Reserving 1 tablespoon of dressing, drizzle the mozzarella cheese with as much of the dressing as you'd like. Set aside to marinate for at least 10 minutes.

3



Make the sauce:

While the mozzarella marinates, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **tomato paste**; cook, stirring frequently, 30 seconds to 1 minute, or until dark red. Add the **tomatoes** and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until the tomatoes have softened and the mixture is thickened and saucy. Remove from heat; season with salt and pepper to taste.

4



Cook the pasta:

Once the sauce has cooked for 4 to 5 minutes, using your hands, carefully separate the strands of the **pasta**; add to the pot of boiling water. Cook 2 to 3 minutes, or until just shy of 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.

5



Finish the pasta:

Add the **sauce**, **butter** and **half the reserved pasta cooking water** to the pot of **cooked pasta**; season with salt and pepper. Cook on medium, stirring vigorously, 1 to 2 minutes, or until thoroughly combined and heated through. (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 just before adding). Season with salt and pepper to taste.

6



Dress the arugula & serve your dish:

Just before serving, in a large bowl, combine the **arugula**, **reserved dressing** and **the juice of the remaining lemon wedges**; season with salt and pepper. Drizzle with olive oil and toss to coat; season with salt and pepper to taste. Transfer the dressed arugula to the serving dish of **marinated mozzarella**. Divide the **finished pasta** between 4 dishes. Garnish with the **Parmesan cheese** and **remaining basil**. Enjoy!