

Shokichi Squash Ragù & Mafalda Pasta

with Mushrooms, Garlic Chives & Rosemary

Tonight, we're making a cool-weather staple with a vegetarian twist: squash "ragù." At the base of our sumptuously hearty sauce is sweet, creamy shokichi squash (a hard-skinned variety with light to dark green skin), cooked until it turns meltingly tender. We're pairing our sauce with frilly mafalda pasta, then adding ruffled maitake and fan-shaped oyster mushrooms, sautéed with a bit of woodsy rosemary. (Chefs, we're sending you extra rosemary, which can be used in any number of fall recipes!)

Blue Apron Wine Pairings

Vandenberg Shiraz, 2014

Santa Barbara Highlands Grenache, 2014



Ingredients

- 6 Ounces Mafalda Pasta
- 7 Ounces Mixed Mushrooms
- 3 Cloves Garlic
- 2 Stalks Celery
- 1 Shokichi Squash
- ½ Bunch Garlic Chives
- 1 Bunch Rosemary

Knick Knacks

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

Makes: 2 servings | **Calories:** about 760 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Cut the mushrooms into bite-sized pieces. Peel and mince the garlic. Pick half the rosemary leaves off the stems; discard the stems and finely chop the leaves (you will have extra rosemary sprigs). Cut off and discard the ends of the squash; using a knife, carefully peel and halve the squash. Scoop out and discard the pulp and seeds, then medium dice the squash. Small dice the celery. Cut the garlic chives into ¼-inch pieces.

2



Cook the mushrooms:

In a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms**; cook, stirring occasionally, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Add ¼ of the **garlic** and as much of the **chopped rosemary** as you'd like; cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add **2 tablespoons of water**; cook, stirring frequently and scraping up any browned bits, 1 to 2 minutes, or until cooked off. Transfer to a bowl. Wipe out the pan.

3



Make the squash ragù:

In the same pan, melt **half the butter** on medium-high until hot. Add the **squash** and **celery**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until slightly softened. Add the **remaining garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened. Add **1¼ cups of water**. Simmer, stirring occasionally, 12 to 14 minutes, or until the squash has softened and the water has cooked off. Remove from heat.

4



Cook the pasta:

While the ragù simmers, add the **pasta** to the pot of boiling water. Cook 10 to 12 minutes, or until al dente (still slightly firm to the bite). Reserving **1 cup of the pasta cooking water**, drain thoroughly.

5



Finish the pasta:

Add the **cooked mushrooms**, **cooked pasta**, **crème fraîche**, **remaining butter**, **half the garlic chives** and **half the reserved pasta cooking water** to the pan. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until 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.

6



Plate your dish:

Divide the **finished pasta** between 2 dishes. Garnish with the **cheese** and **remaining garlic chives**. Enjoy!