

Fresh Cavatelli Pasta

with Sautéed Cabbage & Chestnut Breadcrumbs

Cavatelli gets its name from the “little hollow” at the center of this curled pasta: a perfect vehicle for sumptuous sauces. For tonight’s seasonal pasta dish, fresh cavatelli infused with the subtle flavor of pumpkin partners with tender sautéed cabbage—all wrapped up in a bit of delicately sweet mascarpone cheese. For a sophisticated garnish with a bit of crunch, we’re toasting panko breadcrumbs with rich, sweet chestnuts.



Blue Apron Wine Pairings

Rice Family Vineyards Pinot Gris, 2015
Peltier Vermentino, 2014



Ingredients

¾ Pound Fresh Pumpkin Cavatelli Pasta
2 Cloves Garlic
½ Pound Green Cabbage

Knick Knacks

2 Tablespoons Mascarpone Cheese
2 Tablespoons Panko Breadcrumbs
2 Tablespoons Roasted, Peeled Chestnuts
¼ Cup Grated Parmesan Cheese
¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings

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



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Recipe #1031

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Roughly chop the chestnuts. Cut out and discard the cabbage core; thinly slice the leaves. Peel and mince the garlic.

2



Make the chestnut breadcrumbs:

In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium until hot. Add the **chestnuts** and cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Add the **breadcrumbs** and toast, stirring constantly, 30 seconds to 1 minute, or until lightly browned. Transfer to a paper towel-lined plate. Wipe out the pan.

3



Cook the cabbage:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cabbage** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted. Add the **garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add **½ cup of water**; cook, stirring occasionally, 2 to 4 minutes, or until the water has cooked off.

4



Cook the pasta:

While the cabbage cooks, add the **pasta** to the pot of boiling water. Cook 4 to 5 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly.

5



Finish & plate your dish:

Add the **cooked pasta** and **¾ of the reserved pasta cooking water** to the pan. Cook, stirring vigorously, 2 to 3 minutes, or until the pasta is thoroughly coated. Add the **mascarpone cheese** and cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. (If the sauce seems dry, add the remaining pasta cooking water to achieve your desired consistency.) Divide the finished pasta between 2 dishes. Garnish with the **chestnut breadcrumbs** and **Parmesan cheese**. Enjoy!