

Cheesy Baked Pasta & Spinach

with Arugula & Clementine Salad

The key to a great “pasta al forno,” also known as a pasta bake, is to build layers of flavor. Ours starts with a base of crushed tomatoes, simmered with aromatics to create a delicious sauce, and incorporates tender leaves of garlicky spinach chopped with refreshing basil. After tossing perfectly cooked tubes of pasta in the sauce, we’re layering it all into a baking dish with Fontina and Parmesan, ensuring cheesy goodness in every bite. Clementine segments—small in size, big on citrus flavor—provide a seasonal winter touch to our arugula salad.



Blue Apron Wine Pairings

Fabre Fitou Red, 2015

Helen Foggo Shiraz, 2015



Ingredients

- 10 Ounces Elcoidali Pasta
- 1 28-Ounce Can Whole Peeled Tomatoes
- 6 Ounces Fontina Cheese
- 4 Cloves Garlic
- 4 Ounces Arugula
- 2 Clementines
- 1 Yellow Onion
- ¾ Pound Spinach
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 1 Shallot
- ⅓ Cup Grated Parmesan Cheese

Makes: 4 servings

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



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Recipe #398

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Pick the basil leaves off the stems; discard the stems. Peel the garlic; mince 3 cloves. Mince the remaining clove; smash with the side of your knife until it resembles a paste (or use a zester). Peel and small dice the onion. Place the tomatoes in a bowl; gently break apart with your hands. Grate the Fontina cheese (discarding any rind). Peel the shallot and mince to get 2 tablespoons (you may have extra); place in a bowl with the **vinegar**. Peel the clementines; separate the segments.

2



Cook & drain the spinach:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Working in batches, add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes per batch, or until wilted. Transfer to a strainer; hold or rest over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the cooked spinach to a cutting board with **half the basil**; finely chop. Transfer to a bowl; add the **garlic paste** and stir to combine. Season with salt and pepper to taste. Wipe out the pan.

3



Make the sauce:

In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened and fragrant. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until slightly thickened. Remove from heat; season with salt and pepper to taste.

4



Cook the pasta:

While the sauce cooks, add the **pasta** to the pot of boiling water and cook 6 to 8 minutes, or until just shy of al dente (still slightly firm to the bite). Turn off the heat. Drain thoroughly and return to the pot.

5



Assemble & bake the pasta:

Add the **sauce** and **chopped spinach and basil** to the pot of **cooked pasta**; drizzle with olive oil and stir to combine. Season with salt and pepper to taste. Transfer **half the pasta mixture** to a baking dish. Evenly top with **half the Fontina cheese**. Repeat with the **remaining pasta mixture and Fontina cheese**. Evenly top with **half the Parmesan cheese**; season with salt and pepper. Bake 15 to 17 minutes, or until the cheese is lightly browned. Remove from the oven and let stand for 2 minutes before serving.

6



Make the salad & serve your dish:

While the pasta bakes, to make the vinaigrette, slowly whisk **2 tablespoons of olive oil** into the **shallot-vinegar mixture** until well combined. Season with salt and pepper to taste. Just before serving, in a large bowl, combine the **arugula** and **clementines**; season with salt and pepper. Add enough of the vinaigrette to coat (you may have extra). Toss to mix; season with salt and pepper to taste. Garnish the **baked pasta** with the **remaining Parmesan cheese** and **remaining basil** (tearing before adding). Enjoy!