

# Fresh Linguine Pasta

## *with Roasted Fennel & Garlic Breadcrumbs*

Tonight's pasta dish marries the flavors of citrusy lemon with aromatic fennel for bright, delicious results. To bring out its subtle sweetness, we're roasting the fennel before tossing it with fresh linguine and our lemony sauce. Castelvetrano olives (a buttery Italian variety) add pops of briny flavor, while a garnish of pan-toasted breadcrumbs creates a layer of satisfying crunch. Cool ricotta cheese—combined with a classic touch of lemon juice—provides a bit of creaminess to bring it all together.

### Blue Apron Wine Pairings

Seigneurie de Châtillon Mâcon-Villages, 2015

Clayhouse Malvasia Bianca, 2015

Rogers Vineyards Sauvignon Blanc, 2014



## Ingredients

½ Pound Fresh Linguine Pasta  
2 Cloves Garlic  
1 Fennel Bulb  
1 Lemon

### Knick Knacks

2 Tablespoons Butter  
1 Ounce Castelvetrano Olives  
½ Cup Part-Skim Ricotta Cheese  
¼ Cup Panko Breadcrumbs

**Makes:** 2 servings

**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes





1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut off and discard any fennel stems. Halve the fennel bulb lengthwise; cut out and discard the core, then thinly slice. Using a peeler, remove the yellow lemon rind, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel and mince the garlic. Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.

2



## Roast the fennel:

Place the **fennel** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast, stirring halfway through, 18 to 20 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

3



## Make the garlic breadcrumbs:

Once the fennel has roasted for about 10 minutes, in a large, high-sided pan, heat the **butter** on medium until melted. Add the **garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **breadcrumbs**; cook, stirring frequently, 30 seconds to 1 minute, or until browned. Transfer to a paper towel-lined plate; immediately season with salt and pepper.

4



## Make the sauce:

While the fennel continues to roast, wipe out the pan used to toast the breadcrumbs. In the same pan, combine the **lemon zest**, the **juice of 1 lemon wedge**, **½ cup of water** and **2 tablespoons of olive oil**; season with salt and pepper. Heat to boiling on high. Once boiling, turn off the heat and whisk to thoroughly combine.

5



## Cook & finish the pasta:

While the fennel continues to roast, carefully separate the strands of the **pasta** and add to the pot of boiling water. Cook 3 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; transfer to the pan of **sauce**. Add the **roasted fennel** and **half the reserved pasta water**. Cook on medium-high, stirring vigorously, 2 to 4 minutes, or until the pasta is coated. (If the sauce seems dry, gradually add the remaining pasta water to achieve your desired consistency.) Remove from heat; season with salt and pepper to taste.

6



## Make the lemon ricotta & plate your dish:

In a bowl, combine the **ricotta** and the **juice of the remaining lemon wedges**; season with salt and pepper to taste. Divide the **finished pasta** between 2 dishes. Top with spoonfuls of the lemon ricotta. Garnish with the **olives** and **garlic breadcrumbs**. Enjoy!