

Fresh Fettuccine

with Beet, Goat Cheese & Poppy Seeds

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

In the Dolomite region of northern Italy, ravioli are often filled with beet and served in a simple poppy seed and butter sauce. Here, we're taking inspiration from these traditional flavors for our pairing of fresh fettuccine and beet (yours may be red or golden). Sautéed rainbow chard complements the beet's earthiness, while a duo of fromage blanc—a type of French fresh cheese—and goat cheese rounds it all out with a touch of richness.



BLUE APRON WINE PAIRING:

Cave de Fleurie Beaujolais, 2015

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Ingredients



1
BEET



1 bunch
CHIVES



¾ lb
FRESH
FETTUCCINE
PASTA



½ bunch
RAINBOW CHARD



2 cloves
GARLIC

KNICK KNACKS:



2 Tbsp
BUTTER



2 Tbsp
FROMAGE BLANC



1½ tsp
POPPY SEEDS



¼ cup
CRUMBLD GOAT
CHEESE

Did You Know?
Literally “white cheese” in French, it’s known for its creaminess.



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1 Prepare the ingredients:

- ☒ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel and thinly slice the garlic.
- ☐ Separate the chard leaves and stems. Roughly chop the leaves and finely chop the stems, keeping them separate.
- ☐ Thinly slice the chives.
- ☐ On a paper towel-lined cutting board, peel the beet and grate on the large side of a box grater.

2 Cook the beet:

- ☐ In a large, high-sided pan (or pot), heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Add the **beet** and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- ☐ Add **¼ cup of water** and cook, stirring occasionally, 3 to 4 minutes, or until the beet has softened and the water has cooked off. Turn off the heat.
- ☐ Transfer the cooked beet to a bowl; season with salt and pepper to taste. Rinse and wipe out the pan.

3 Cook the chard:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **garlic** and **chard stems**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- ☐ Add the **chard leaves** and season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly wilted.
- ☐ Add **¼ cup of water** and cook, stirring occasionally, 3 to 5 minutes, or until the chard leaves have wilted and the water has cooked off. Turn off the heat. Season with salt and pepper to taste.

4 Cook the pasta:

- ☐ Once the chard has cooked for about 5 minutes, using your hands, carefully separate the strands of the **pasta**.
- ☐ Add to the pot of boiling water and cook 2 to 3 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:

- ☐ To the pan of **cooked chard**, add the **cooked pasta**, **butter** and **half the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring vigorously, 2 to 3 minutes, or until the pasta is coated. (If the pasta seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and stir in the **cooked beet**, **fromage blanc** and **poppy seeds**. Season with salt and pepper to taste.

6 Plate your dish:

- ☐ Divide the **finished pasta** between 2 dishes. Garnish with the **goat cheese** and **chives**. Enjoy!