

Meyer Lemon Bucatini

with Marinated Radish & Butter Lettuce Salad

PREP TIME: 15 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

Inspired by spaghetti “allimone” (a traditional dish of Naples), tonight’s simple, quick-cooking recipe packs delicious brightness into every bite. We’re coating springy bucatini with a bit of butter and Meyer lemon, sweeter and more fragrant than common varieties. A combination of its juice and zest gives the pasta a delightfully fruity lift—echoed in the dressing for a salad of tender butter lettuce and crisp radishes.



BLUE APRON WINE PAIRING:

Seigneurie de Châtillon
Chardonnay, 2015

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Ingredients



6 oz
BUCATINI PASTA



1 head
BUTTER LETTUCE



3
RADISHES



Did You Know?
Radishes contain
mustard oil, which
gives them their
peppery flavor.



1 bunch
CHIVES



1
MEYER LEMON

KNICK KNACKS:



1
SHALLOT



2 Tbsp
BUTTER



2 Tbsp
CRÈME FRAÎCHE



1/3 cup
GRATED
PARMESAN
CHEESE



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1 Prepare the ingredients:

- ☒ Wash and dry the fresh produce.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Cut off and discard the ends of the radishes; thinly slice into rounds.
- ☐ Peel the shallot and finely chop to get 2 tablespoons (you may have extra).
- ☐ Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.
- ☐ Cut off and discard the root end of the lettuce; separate the leaves.
- ☐ Thinly slice the chives.

2 Marinate the radishes:

- ☐ In a medium bowl, combine the **radishes, shallot, crème fraîche, the juice of 3 lemon wedges** and a drizzle of olive oil. Season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3 Cook the pasta:

- ☐ While the radishes marinate, add the **pasta** to the pot of boiling water. Cook 9 to 11 minutes, or until just shy of al dente (still slightly firm to the bite).
- ☐ Turn off the heat. Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.

4 Finish the pasta:

- ☐ Add the **butter, lemon zest** and **half the reserved pasta cooking water** to the pot of **cooked pasta**; season with salt and pepper. Cook on medium, stirring vigorously, 2 to 3 minutes, or until the pasta is thoroughly coated. (If the pasta seems dry, gradually add the remaining cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and stir in the **juice of the remaining lemon wedge**. Season with salt and pepper to taste.

5 Make the salad:

- ☐ Just before serving, in a large bowl, combine the **lettuce, marinated radishes** and **half the chives**. Toss to thoroughly combine. Season with salt and pepper to taste.

6 Plate your dish:

- ☐ Divide the **finished pasta** between 2 dishes. Garnish with the **cheese** and **remaining chives**. Serve with the **salad** on the side. Enjoy!

