

Fresh Basil Fettuccine

with Datterini Tomatoes & Goat Cheese

PREP TIME: 5 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

Datterini tomatoes are a variety whose name translates from Italian to “little dates,” in reference to their petite size and exceptional sweetness when cooked. We’re cooking them with a bit of garlic and crushed red pepper to make the sauce for our basil fettuccine. Sautéed spinach and a touch of creamy goat cheese stirred in just before serving perfectly highlight the dish’s classic flavors.



BLUE APRON WINE PAIRING:

Kōtuku Sauvignon Blanc, 2016

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Ingredients



1 14-oz can
DATTERINI
TOMATOES



¾ lb
FRESH BASIL
FETTUCCINE
PASTA

Did You Know?

These ribbons of fresh pasta are infused with basil, for a touch of herbal sweetness.



3 cloves
GARLIC



½ lb
SPINACH

KNICK KNACKS:



2 Tbsp
BUTTER



2 Tbsp
GRATED
PARMESAN
CHEESE



2 Tbsp
SPREADABLE
GOAT CHEESE



¼ tsp
CRUSHED RED
PEPPER FLAKES



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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.
- ☐ Peel and finely chop the garlic.

2 Cook & drain the spinach:

- ☐ In a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Working in batches, add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes per batch, or until wilted.
- ☐ Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid.
- ☐ Transfer the drained spinach to a cutting board and finely chop.
- ☐ Wipe out the pan.

3 Make the sauce:

- ☐ In the same pan, heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Add the **garlic** and **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 the **tomatoes**; season with salt and pepper. Cook, stirring occasionally and gently crushing the tomatoes with the back of a spoon, 5 to 7 minutes, or until slightly thickened and saucy. Turn off the heat. Season with salt and pepper to taste.

4 Cook the pasta:

- ☐ Once the sauce has cooked for about 5 minutes, using your hands, carefully separate the strands of the **pasta** and add to the pot of boiling water. Cook 2 to 3 minutes, or until just shy of al dente (still slightly firm to the bite).
- ☐ Reserving **¾ cup of the pasta cooking water**, drain thoroughly.

5 Finish the pasta:

- ☐ Add the **cooked pasta**, **chopped spinach**, **butter** and **half the reserved pasta cooking water** to the pan of **sauce**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and stir in the **goat cheese**. Season with salt and pepper to taste.

6 Plate your dish:

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