

Ditali Pasta & Yellow Tomato Sauce

with Saffron & Fennel-Orange Salad

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Tonight's pasta dish showcases a sauce made from two special ingredients grown in the south of Italy: sweet yellow tomatoes and subtly floral saffron, brought to the Mediterranean region from North Africa. We're using ditali pasta, whose tube-like shape is perfect for holding onto the tangy-sweet sauce. A simple salad of roasted fennel and juicy blood orange (a softer-skinned variety with red-tinged rind and flesh) makes for equally bright, seasonal fare.



BLUE APRON WINE PAIRING:

Two Jakes of Diamonds Cabernet Franc, 2015

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Ingredients



1/2 lb
DITALI PASTA



1 14-oz can
WHOLE YELLOW
TOMATOES



2 cloves
GARLIC



1
BLOOD ORANGE



1
FENNEL BULB



1
YELLOW ONION



1 bunch
PARSLEY

KNICK KNACKS:



2 Tbsp
BUTTER



1/3 cup
GRATED
PECORINO
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1/16 tsp
SAFFRON
POWDER



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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 bulb lengthwise. Cut out and discard the core, then cut crosswise into 1/4-inch-thick pieces.
- ☐ Peel and small dice the onion.
- ☐ Peel and mince the garlic.
- ☐ Place the tomatoes in a bowl; gently break apart with your hands.
- ☐ Cut off and discard the rind and white pith of the orange; medium dice.
- ☐ Roughly chop the parsley leaves and stems.

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.
- ☐ Roast, stirring halfway through, 18 to 20 minutes, or until browned and tender when pierced with a fork.
- ☐ Remove from the oven and set aside in a warm place.

3 Make the sauce:

- ☐ While the fennel roasts, in a large, high-sided pan (or pot), heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- ☐ Add the **garlic, saffron powder** and **up to half the red pepper flakes**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until thickened and saucy. Turn off the 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. Cook 9 to 11 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **1/2 cup of the pasta cooking water**, drain thoroughly.

5 Finish the pasta:

- ☐ While the fennel continues to roast, add the **cooked pasta, 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.) Remove from heat and season with salt and pepper to taste.

6 Make the salad & plate your dish:

- ☐ In a large bowl, combine the **orange, roasted fennel, half the parsley** and **as much of the remaining red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil; season with salt and pepper to taste. Divide between 2 dishes.
- ☐ Divide the **finished pasta** between 2 separate dishes; garnish with the **cheese** and **remaining parsley**. Serve with the salad on the side. Enjoy!

