

Penne & Arrabbiata Sauce

with Roasted Carrot & Tangelo Salad

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

At its heart, arrabbiata (or “angry sauce,” in reference to its heat) is a simple, delicious combination of tomatoes, garlic and dried red peppers. We’re tossing our spicy sauce with penne, then melting in fresh mozzarella for a creamy, savory layer. Our unique, seasonal side salad features sweet roasted carrots (yours may be orange, purple or yellow), buttery Castelvetrano olives and juicy tangelo—a cross between tangerine and grapefruit.



BLUE APRON WINE PAIRING:

Maggio Calogero Petit Verdot, 2015

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Ingredients



1/2 lb
PENNE RIGATE
PASTA



1 14-oz can
WHOLE PEELED
TOMATOES



4 oz
FRESH
MOZZARELLA
CHEESE



2 cloves
GARLIC



2
CARROTS



1
TANGELO

KNICK KNACKS:



1 oz
CASTELVETRANO
OLIVES



1/4 cup
GRATED
PARMESAN
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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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.
- ☐ Peel the carrots; cut crosswise into 2-inch pieces, then lengthwise into 1/2-inch-thick wedges.
- ☐ Peel and roughly chop the garlic.
- ☐ Place the tomatoes in a bowl; gently break apart with your hands.
- ☐ Tear the mozzarella cheese into bite-sized pieces.
- ☐ Peel the tangelo; separate the segments, then cut in half crosswise.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.



2 Roast the carrots:

- ☐ Place the **carrots** 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, 14 to 16 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 carrots roast, in a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Add the **garlic** and season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **tomatoes** and season with salt and pepper. Cook, stirring occasionally, 9 to 10 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 10 to 12 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 Make the salad:

- ☐ In a medium bowl, combine the **roasted carrots, tangelo and olives**. Drizzle with olive oil and season with salt and pepper to taste. Divide between 2 dishes.



6 Finish the pasta & plate your dish:

- ☐ To the pan of **sauce**, add the **cooked pasta** and **half the reserved cooking water**. 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 cooking water to achieve your desired consistency.)
- ☐ Add the **mozzarella cheese**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the cheese has melted. Turn off the heat and season with salt and pepper to taste.
- ☐ Divide the **finished pasta** between 2 separate dishes. Garnish with the **parmesan cheese**. Serve with the **salad** on the side. Enjoy!

