

Green Garlic Pesto Pasta

with Butter Lettuce Salad & Creamy Lemon Dressing

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

With its fresh, mellow flavor, green garlic (also known as young garlic) is a much-anticipated sign of spring. Here, we're sautéing the tender stem and bulb with arugula and lemon zest, creating a light, simple pesto for our pasta. On the side, a tender butter lettuce salad gets crunchy bites from sunflower seeds—and comes together with a dressing of rich mascarpone and lemon juice.



BLUE APRON WINE PAIRING:

DeSante "L'Atelier" White Wine, 2016

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Ingredients



1/2 lb
ELICOIDALI PASTA



1
CARROT



1
LEMON



1 head
BUTTER LETTUCE



1 piece
GREEN GARLIC



2 oz
ARUGULA

KNICK KNACKS:



2 oz
BLACK
CERIGNOLA
OLIVES



2 Tbsp
MASCARPONE
CHEESE



2 Tbsp
ROASTED
SUNFLOWER
SEEDS



1/4 tsp
CRUSHED RED
PEPPER FLAKES



2 Tbsp
GRATED
PARMESAN
CHEESE



2 Tbsp
ROASTED
ALMONDS



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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.
- ☐ Separate the stem and bulb of the green garlic. Thinly slice the stem. Quarter the bulb, then thinly slice.
- ☐ 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.
- ☐ Peel the carrot; grate on the large side of a box grater.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Roughly chop the almonds.



2 Cook & chop the greens:

- ☐ In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **green garlic stem and bulb**; season with salt and pepper. Cook, stirring frequently, 2 to 4 minutes, or until slightly softened.
- ☐ 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 **arugula and lemon zest**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the arugula has wilted. Transfer to a cutting board.
- ☐ When cool enough to handle, finely chop the cooked greens.

3 Make the pesto:

- ☐ Transfer the **chopped greens** to a bowl. Slowly stir in enough olive oil to create a rough paste. Season with salt and pepper to taste.



4 Cook & finish the pasta:

- ☐ Add the **pasta** to the pot of boiling water and cook 10 to 11 minutes, or until al dente (still slightly firm to the bite). Reserving **¼ cup of the pasta cooking water**, drain thoroughly and return to the pot.
- ☐ Add the **pesto and half the reserved pasta cooking water**. Cook on low, stirring vigorously, 30 seconds to 1 minute, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste.

5 Make the dressing:

- ☐ While the pasta cooks, in a bowl, combine the **mascarpone cheese, the juice of all 4 lemon wedges and half the parmesan cheese**. Slowly whisk in **2 teaspoons of olive oil** until well combined. Season with salt and pepper to taste.



6 Make the salad & plate your dish:

- ☐ Just before serving, in a large bowl, combine the **lettuce, carrot, olives, sunflower seeds** and enough of the **dressing** to coat the salad (you may have extra dressing). Toss to thoroughly combine and season with salt and pepper to taste. Transfer to a serving dish.
- ☐ Divide the **finished pasta** between 2 dishes. Garnish with the **almonds and remaining parmesan cheese**. Serve with the salad on the side. Enjoy!