

Spicy Tomato & Olive Pasta

with Lemon Ricotta
& Roasted Broccoli

PREP TIME: 10 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

For tonight's pasta, we're making a simple, savory tomato sauce elevated with a few easy touches. We're sautéing garlic with hot crushed red pepper to heighten their flavors, then adding in tomatoes and buttery Castelvetrano olives, for a hint of brininess. A spoonful of cool, creamy ricotta seasoned with lemon juice is perfect for balancing the sauce's heat. Pieces of cheesy, nutty-sweet roasted broccoli makes for a hearty side.



BLUE APRON WINE PAIRING:

Benziger Merlot, 2015

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Ingredients



1/2 lb
ELICOIDALI
PASTA



1 15-oz can
DICED
TOMATOES



1
LEMON



2 cloves
GARLIC



1/2 lb
BROCCOLI

KNICK KNACKS:



1/4 tsp
CRUSHED RED
PEPPER FLAKES



2 Tbsp
GRATED
PARMESAN
CHEESE



1/2 cup
PART-SKIM
RICOTTA CHEESE



1 oz
CASTELVETRANO
OLIVES



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1 Prepare & roast the broccoli:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the **broccoli**. Halve lengthwise.
- ☐ Place the broccoli on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange cut sides down.
- ☐ Roast 24 to 26 minutes, or until browned and tender when pierced with a fork.
- ☐ Remove from the oven and transfer to a serving dish.

2 Prepare the remaining ingredients:

- ☐ While the broccoli roasts, wash and dry the remaining fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel and roughly chop the garlic.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ 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.

3 Make the sauce:

- ☐ While the broccoli continues to roast, in a medium pan (nonstick, if you have one), heat 2 teaspoons 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; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **tomatoes** and **olives**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until thickened and saucy. Turn off the heat; season with salt and pepper to taste.

4 Cook & finish the pasta:

- ☐ While the sauce cooks, add the **pasta** to the pot of boiling water. Cook 10 to 11 minutes, or until al dente (still slightly firm to the bite). Remove from heat.
- ☐ Reserving **½ cup of pasta cooking water**, drain thoroughly and return to the pot.
- ☐ Add the **sauce** and **half the reserved pasta cooking water**. Cook on medium, 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.) Turn off the heat and season with salt and pepper to taste.

5 Finish the broccoli:

- ☐ Top the **roasted broccoli** with the **parmesan cheese** and the **juice of 2 lemon wedges**; season with salt and pepper to taste.

6 Make the lemon ricotta & plate your dish:

- ☐ In a small bowl, combine the **ricotta cheese**, **lemon zest**, the **juice of the remaining lemon wedges**, and a drizzle of olive oil; season with salt and pepper to taste.
- ☐ Divide the **finished pasta** between 2 dishes. Garnish with a spoonful of the lemon ricotta (you may have extra). Serve with the **finished broccoli** on the side. Enjoy!