

Creamy Lumaca Rigata Pasta

with Asparagus & Goat Cheese

PREP TIME: 10 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

A verdant duo of seasonal asparagus and spinach gives tonight's pasta a delicious lift. Before tossing the vegetables with whimsically shaped lumaca rigata, we're blanching and shocking the asparagus—or boiling it only briefly and then transferring it to ice water to stop the cooking process, preserving its crisp texture. A finishing dollop of tangy goat cheese (combined with a bit of olive oil) adds the perfect creamy consistency in every bite.



BLUE APRON WINE PAIRING:

Mt. Beautiful Sauvignon Blanc, 2016

Order wine and view other perfect pairings at blueapron.com.



Ingredients



1/2 lb
LUMACA RIGATA
PASTA



6 oz
SPINACH



2 cloves
GARLIC



1/2 bunch
ASPARAGUS



1 bunch
BASIL

KNICK KNACKS:



2 Tbsp
BUTTER



2 Tbsp
SPREADABLE
GOAT CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



2 Tbsp
GRATED
PARMESAN
CHEESE



2 Tbsp
TOMATO PASTE



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the tough, woody stem ends of the asparagus; cut into ½-inch pieces on an angle, leaving the pointed tips intact.
- ☐ Peel and finely chop the garlic.
- ☐ Roughly chop the spinach.



2 Blanch & shock the asparagus:

- ☐ Fill a medium bowl with ice water and a **pinch of salt**; set aside.
- ☐ To the pot of boiling water, add the **asparagus**. Cook 2 to 3 minutes, or until bright green and slightly softened.
- ☐ Leaving the pot of water boiling, using a slotted spoon (or tongs), transfer the cooked asparagus directly to the bowl of ice water. Let stand until cool; drain thoroughly and pat dry with paper towels.



3 Cook the pasta:

- ☐ Add the **pasta** to the same pot of boiling water and cook 9 to 11 minutes, or until just shy of al dente (still slightly firm to the bite).
- ☐ Reserving ½ **cup of pasta cooking water**, drain thoroughly.



4 Season the goat cheese:

- ☐ While the pasta cooks, in a bowl, combine the **goat cheese** and a drizzle of olive oil. Season with salt and pepper to taste.



5 Cook the aromatics:

- ☐ While the pasta continues to cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic, tomato paste, 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. Cook, stirring constantly, 1 to 2 minutes, or until dark red and fragrant. Turn off the heat.



6 Finish the pasta & plate your dish:

- ☐ Add the **spinach** and **half the reserved pasta cooking water** to the pan of **cooked aromatics**; season with salt and pepper. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until the spinach has wilted.
- ☐ Add the **cooked pasta, shocked asparagus, and butter**. Cook, stirring vigorously to coat the pasta, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat; season with salt and pepper to taste.
- ☐ Pick the **basil** leaves off the stems; discard the stems and tear the leaves.
- ☐ Divide the finished pasta between 2 dishes. Top with the **seasoned goat cheese**. Garnish with the **parmesan cheese** and basil. Enjoy!