

# Creamy Lumaca Rigata Pasta

with Asparagus & Goat Cheese

PREP TIME: 10 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

A verdant trio of seasonal spinach, fresh basil, and asparagus gives tonight's pasta a delicious lift. Before tossing the vegetables with curled tubes of 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. Our tangy goat cheese topping provides a bit of creaminess when stirred into every bite.



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Light & Fresh

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## Ingredients



1/2 lb  
LUMACA RIGATA  
PASTA



6 oz  
SPINACH



2 cloves  
GARLIC



1 bunch  
ASPARGASUS



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



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### 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; add a **pinch of salt**. Set aside.
- To the pot of boiling water, add the **asparagus** and cook 2 to 3 minutes, or until bright green and slightly softened.
- Leaving the pot of water boiling, using a slotted spoon, immediately transfer the cooked asparagus to the bowl of ice water. Let stand until cool; drain thoroughly and pat dry with paper towels.



### 3 Cook the pasta:

- While the asparagus cools, 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 the 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 and pepper. 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, 1 to 2 minutes, or until coated and 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.
- Divide the finished pasta between 2 dishes. Top with the **seasoned goat cheese**. Garnish with the **parmesan cheese** and basil leaves (tearing just before adding). Enjoy!