

Romesco Beef & Ditali Pasta

with Carrots & Poblano Pepper

🕒 15-25 MINS

2 SERVINGS

To give this comforting dish its bold, Spanish-style flavor, we're coating beef and vegetables with a blend of traditional spices (like paprika, coriander, and more), then simmering it all in a rustic tomato and romesco sauce. We're serving it over a bed of ditali pasta—brightened with lemon and crème fraîche—whose tube-like shape is perfect for catching all of the saucy bites.



MATCH YOUR BLUE APRON WINE



Bold & Spicy

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
GROUND BEEF



1
POBLANO PEPPER



6 oz
CARROTS



2 Tbsps
CRÈME FRAÎCHE



¼ cup
GRATED
PARMESAN
CHEESE



¼ cup
ROMESCO SAUCE*



6 oz
DITALI PASTA



1 8-oz can
TOMATO SAUCE



1 LEMON OR
1 tsp PRESERVED
LEMON PURÉE



1 Tbsp
SPANISH SPICE
BLEND**

* contains almonds

** Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients:

- ☐ Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ If you received a **lemon**, quarter and deseed the lemon.
- ☐ Peel the **carrots** and thinly slice on an angle.
- ☐ Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.

2 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 minutes, or until al dente (still slightly firm to the bite).
- ☐ Turn off the heat. Drain thoroughly and return to the pot.

3 Cook the beef & vegetables:

- ☐ Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **beef, sliced carrots, sliced pepper, and spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the beef is browned and the vegetables are softened.
- ☐ Carefully drain off and discard any excess oil.

4 Make the sauce:

- ☐ To the pan, add the **tomato sauce** (carefully, as the liquid may splatter), **romesco sauce**, and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the beef is cooked through.
- ☐ Turn off the heat. Taste, then season with salt and pepper if desired.

5 Finish the pasta & serve your dish:

- ☐ To the pot of **cooked pasta**, add the **crème fraîche** and **lemon purée or the juice of 2 lemon wedges** (you will have extra lemon wedges). Season with salt and pepper; stir to combine.
- ☐ Serve the **cooked beef, vegetables, and sauce** over the **finished pasta**. Garnish with the **cheese**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 960, Total Carbohydrates: 93g, Dietary Fiber: 11g, Added Sugar: 0g, Total Fat: 48g, Saturated Fat: 18g, Protein: 41g, Sodium: 1630mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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