

Fresh Basil Fettuccine

with Sweet Corn & Cubanelle Pepper

PREP TIME: 10 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

This quick-cooking pasta dish showcases a trio of vibrant summer produce: cherry tomatoes, sweet corn, and cubanelle pepper, a popular variety with crunchy texture and mild heat. We're sautéing the vegetables briefly to soften them just a bit, then tossing them all with spinach and fresh fettuccine in a light, creamy sauce. A garnish of basil finishes it all off with fresh herbal flavor that perfectly highlights the basil-infused pasta.



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Ingredients



1/2 lb
FRESH BASIL
FETTUCCHINE
PASTA



6 oz
SPINACH



4 oz
RED CHERRY
TOMATOES



1 bunch
BASIL



2 cloves
GARLIC



1
CUBANELLE
PEPPER



1 ear of
CORN

KNICK KNACKS:



2 Tbsp
CRÈME FRAÎCHE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1/4 cup
GRATED
PARMESAN
CHEESE



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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.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Peel and finely chop the garlic.
- ☐ Cut out and discard the stem, ribs, and seeds of the pepper; small dice.

2 Cook the tomatoes:

- ☐ In a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium until hot. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Transfer to a bowl. Wipe out the pan.



3 Cook the vegetables:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **cubanelle pepper**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- ☐ Add the **corn**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- ☐ Transfer to the bowl of **cooked tomatoes**. Wipe out the pan.

4 Cook the spinach:

- ☐ In the same pan, heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the **garlic, spinach, 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 frequently, 1 to 2 minutes, or until the spinach is slightly wilted. Turn off the heat.



5 Cook & finish the pasta:

- ☐ Using your hands, carefully separate the strands of the **pasta** and add to the pot of boiling water. Cook, stirring occasionally, 2 to 3 minutes, or until al dente (still slightly firm to the bite). Reserving **1 cup of the pasta cooking water**, drain thoroughly.
- ☐ While the pasta cooks, pick the **basil leaves** off the stems; discard the stems.
- ☐ Transfer the cooked pasta to the pan of **cooked spinach**. Add the **cooked vegetables and tomatoes** and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until thoroughly combined and the pasta is coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat. Add the **crème fraîche, half the basil** (tearing the leaves just before adding), and a drizzle of olive oil; stir to thoroughly combine. Season with salt and pepper to taste.



6 Plate your dish:

- ☐ Divide the **finished pasta** between 2 dishes.
- ☐ Garnish with the **cheese and remaining basil** (tearing the leaves just before adding). Enjoy!