

Saffron & Tomato Bucatini Pasta

with Summer Squash & Basil

PREP TIME: 10 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

This sophisticated pasta dish celebrates the bright flavors of summer with a robust sauce of charm tomatoes and sautéed summer squash (you may receive green zucchini, grey zucchini, or yellow squash). Garlic and red pepper flakes liven up the sauce, while a pinch of saffron adds a complex aromatic finish. (Seasoning your tomatoes during prep helps draw out their fresh flavor, which makes for quick and easy cooking!)



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Ingredients



6 oz
BUCATINI PASTA



SUMMER SPECIALTY

6 oz
RED CHARM
TOMATOES



2 cloves
GARLIC



1
SUMMER SQUASH



1 bunch
BASIL

KNICK KNACKS:



2 Tbsp
BUTTER



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1 large pinch
SAFFRON



2 Tbsp
TOMATO PASTE



1/4 cup
GRATED
PARMESAN
CHEESE

Did You Know?

Our saffron comes from Rumi, a company that works with Afghan farmers. Learn more at cook.ba/rumi



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1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the squash lengthwise; cut crosswise into 1/2-inch-thick pieces.
- ☐ Peel and roughly chop the garlic.
- ☐ Halve the tomatoes and place in a bowl; season with salt and pepper.

2 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until just shy of al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



3 Cook the squash:

- ☐ While the pasta cooks, in a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the **squash**. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.

4 Add the aromatics:

- ☐ To the pan, 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 **tomato paste**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until dark red and fragrant.
- ☐ Add the **seasoned tomatoes** and cook, stirring frequently, 1 to 2 minutes, or until slightly softened and heated through. Turn off the heat.



5 Finish the pasta:

- ☐ Pick the **basil** leaves off the stems; discard the stems.
- ☐ To the pot of **cooked pasta**, add the **cooked squash and aromatics, saffron, butter, and half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 2 to 3 minutes, or until thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat; stir in **half the basil** (tearing the leaves just before adding). 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!

