

Fresh Cavatelli & Spicy Corn

with Fairy Tale Eggplants, Currants, & Ricotta Salata

TIME: 25-35 minutes

SERVINGS: 2

This recipe has all the makings of a great Italian meal: fresh pasta accompanied by a seasonal vegetable side (also known as a contorno). We're tossing tender cavatelli with creamy mascarpone and a spicy-sweet duo of corn and fresno pepper. For our vibrant side, roasted fairy tale eggplants get pops of flavor from sweet-tart currants, basil, and briny ricotta salata (an aged, pressed version of the fresh cheese).



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Fruity & Savory

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Ingredients



10 oz
FRESH CAVATELLI
PASTA



2 cloves
GARLIC



1 ear of
CORN



½ lb
FAIRY TALE
EGGPLANTS



1 bunch
BASIL

KNICK KNACKS:



2 Tbsp
MASCARPONE
CHEESE



1 ½ Tbsp
DRIED CURRANTS



1 Tbsp
RED WINE
VINEGAR



2 Tbsp
GRATED
PARMESAN
CHEESE



2 oz
RICOTTA SALATA
CHEESE



1
RED FRESNO
PEPPER



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1 Prepare the ingredients & rehydrate the currants:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the eggplants lengthwise; place in a medium bowl and season with salt and pepper. Toss to coat.
- ☐ In a large bowl, combine the currants and **vinegar**.
- ☐ Pick the basil leaves off the stems; discard the stems.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Peel and thinly slice the garlic.
- ☐ Grate the ricotta salata cheese on the large side of a box grater.
- ☐ Cut off and discard the stem end of the pepper; halve lengthwise, then thinly slice crosswise. (For a milder dish, remove and discard the ribs and seeds.) Thoroughly wash your hands immediately after handling the pepper.



2 Roast the eggplants:

- ☐ Pat the **seasoned eggplants** dry with paper towels; place on a sheet pan. Drizzle with olive oil and toss to coat; arrange in a single layer, skin side down. Roast 8 to 10 minutes, or until tender when pierced with a fork. Remove from the oven.

3 Cook the corn:

- ☐ While the eggplants roast, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **corn** in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned. Add the **garlic** and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened and fragrant. Turn off the heat. Season with salt and pepper to taste.



4 Cook the pasta:

- ☐ While the corn cooks, add the **pasta** to the pot of boiling water. Cook 4 to 5 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly.

5 Finish the pasta:

- ☐ Add the **cooked pasta** and **half the reserved pasta cooking water** to the pan of **cooked corn**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat; stir in the **mascarpone cheese** until thoroughly combined. Season with salt and pepper to taste.



6 Finish the eggplants & plate your dish:

- ☐ Transfer the **roasted eggplants** to the bowl of **rehydrated currants**. Add **half the basil** (tearing the leaves just before adding). Season with salt and pepper. Stir to combine. Add a drizzle of olive oil; stir to coat and season with salt and pepper to taste. Transfer to a serving dish (including any liquid). Garnish with the **ricotta salata cheese**.
- ☐ Divide the **finished pasta** between 2 dishes. Garnish with the **remaining basil** (tearing the leaves just before adding) and **parmesan cheese**. Serve with the finished eggplants on the side. Enjoy!