

# Fettuccine Pasta & Mushrooms

VEGETARIAN

with Spiced Tomato Sauce

🕒 20-30 MINS | 2 SERVINGS

For this simple, quick-cooking pasta dish, you'll make a flavorful tomato sauce using aromatic onion, roasted almonds, and garlic—plus a bit of red pepper flakes for a kick of heat.



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Recipes

## Ingredients



1/2 lb  
FETTUCCINE  
PASTA



4 oz  
CREMINI  
MUSHROOMS



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



1/4 cup  
GRATED PARMESAN  
CHEESE



1  
SWEET OR  
YELLOW ONION



1 14-oz can  
WHOLE DATTERINI  
TOMATOES



2 cloves  
GARLIC



2 Tbsps  
FROMAGE BLANC



2 Tbsps  
SLICED ROASTED  
ALMONDS



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### 1 Prepare the ingredients:

- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Using a damp paper towel, gently brush off any dirt from the **mushrooms**, then thinly slice.
- Peel and roughly chop **2 cloves of garlic**.
- Halve, peel, and medium dice the **onion**.
- Roughly chop the **almonds**.



### 2 Cook the pasta:

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 10 minutes, or until 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 mushrooms:

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt and pepper. Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned and softened.
- Transfer to a plate. Wipe out the pan.



### 4 Make the sauce:

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic, diced onion, and chopped almonds**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **tomatoes** (carefully, as the liquid may splatter) 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 occasionally and pressing down on the tomatoes with the back of a spoon, 3 to 4 minutes, or until the liquid is slightly thickened.
- Turn off the heat.



### 5 Finish the pasta & serve your dish:

- To the pot of **cooked pasta**, add the **sauce, cooked mushrooms**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Stir in the **fromage blanc** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!



**NUTRITION PER SERVING (AS PREPARED)\*** Calories: 600, Total Carbohydrates: 107g, Dietary Fiber: 8g, Added Sugar: 0g, Total Fat: 10g, Saturated Fat: 2.5g, Protein: 26g, Sodium: 830mg.

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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