

Pesto & Goat Cheese Fettuccine

with Zucchini

VEGETARIAN

🕒 15-25 MINS | 2 SERVINGS

To deliciously bring together tender fettuccine and zucchini (sautéed with just a bit of red pepper flakes for a kick), we're tossing them with our vibrant basil pesto and tangy goat cheese to create a verdant, creamy sauce. We're garnishing it all with Grana Padano cheese for an extra savory boost of flavor.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



1/2 lb
FETTUCCINE
PASTA



1 oz
SLICED ROASTED
RED PEPPERS



2 Tbsps
SPREADABLE
GOAT CHEESE



1/3 cup
BASIL PESTO



1
ZUCCHINI



2 cloves
GARLIC



0.7 oz
GRANA PADANO
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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

1 Cook the pasta:

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **pasta** and cook, stirring occasionally, 8 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{3}{4}$ **cup of the pasta cooking water**, drain thoroughly and return to the pot.

2 Prepare the ingredients:

- Meanwhile, wash and dry the **zucchini**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peppers**.
- Grate the **Grana Padano** on the small side of a box grater.



2

3 Cook the zucchini:

- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **chopped 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 occasionally, 2 to 3 minutes, or until softened. Turn off the heat.

4 Finish the pasta & serve your dish:

- To the pot of **cooked pasta**, add the **cooked zucchini**, **chopped peppers**, **goat cheese**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Add the **pesto**; stir until combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **grated Grana Padano**. Enjoy!



3



4



NUTRITION PER SERVING (AS PREPARED)* Calories: 680, Total Carbohydrates: 93g, Dietary Fiber: 6g, Added Sugar: 0g, Total Fat: 24g, Saturated Fat: 6g, Protein: 24g, Sodium: 930mg.

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.

Blue Apron, LLC New York, NY 10005

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