

Whole Grain Pasta & Summer Vegetables

with Heirloom Tomato
Caprese Salad

TIME: 25-35 minutes

SERVINGS: 2

This dish highlights some of our favorite seasonal produce, including tender squash and spicy red fresno pepper—both cooked into a flavorful sauce for hearty whole grain pasta. On the side, we're featuring another summer gem: juicy heirloom tomato, which shines in a classic Italian caprese salad with layers of fresh mozzarella and basil. (Chefs, your heirloom tomato may be red, yellow, or green.)



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Ingredients



6 oz
WHOLE GRAIN
PIPE RIGATE
PASTA



4 oz
FRESH
MOZZARELLA
CHEESE



2 cloves
GARLIC



SUMMER SPECIALTY

1
HEIRLOOM
TOMATO



1
SUMMER SQUASH



1 bunch
BASIL

KNICK KNACKS:



2 oz
BLACK
CERIGNOLA
OLIVES



2 Tbsps
GRATED
PARMESAN
CHEESE



1
RED FRESNO
PEPPER



2 Tbsps
BUTTER



2 Tbsps
TOMATO PASTE



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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.
- ☐ Large dice the squash.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Peel and roughly chop the garlic.
- ☐ Core the tomato; halve crosswise, then cut lengthwise into 1/2-inch-thick pieces.
- ☐ Thinly slice the mozzarella cheese.
- ☐ Cut off and discard the stem end of the pepper. Halve the pepper 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 Cook the squash:

- ☐ In a medium pan, heat a drizzle of olive oil on medium-high until hot. Add the **squash** and cook, without stirring, 3 to 4 minutes, or until lightly browned and slightly softened. Add the **olives, 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, 1 to 2 minutes, or until lightly browned and fragrant.

3 Make the sauce:

- ☐ Add the **tomato paste** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant. Add **1/2 cup of water** and cook, stirring occasionally, 3 to 4 minutes, or until slightly thickened and saucy. Turn off the heat; season with salt and pepper to taste.



4 Cook the pasta:

- ☐ While the sauce cooks, add the **pasta** to the pot of boiling water. Cook 6 to 8 minutes, or until just shy of al dente (still slightly firm to the bite). Turn off the heat. Reserving **1/2 cup of the pasta cooking water**, drain thoroughly.

5 Make the salad:

- ☐ While the pasta cooks, pick the **basil** leaves off the stems; discard the stems.
- ☐ On a serving dish, arrange the **tomato** and **mozzarella cheese** in alternating layers. Top with a drizzle of olive oil and **half the basil** (tearing the leaves just before adding). Season with salt and pepper to taste.



6 Finish the pasta & plate your dish:

- ☐ To the pan of **cooked squash and sauce**, add the **cooked pasta, butter, and half the reserved pasta cooking water**. 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 and season with salt and pepper to taste.
- ☐ Divide the finished pasta between 2 dishes. Garnish with the **parmesan cheese** and **remaining basil** (tearing the leaves just before adding). Serve with the **salad** on the side. Enjoy!