

# Bucatini Pasta & Tomato Sauce

*with Marinated Squash & Fresh Mozzarella*

**TIME:** 25-35 minutes

**SERVINGS:** 4

Making fresh pasta sauce is a simple, delicious way to showcase the best of the season's harvest. Tonight's gourmet pasta dish makes the most of juicy tomatoes and fresh basil, plus just a bit of butter for richness. And for a unique side, we're marinating tender summer squash, fresh mozzarella, and olives, softening them and brightening their flavors.



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Crisp & Minerally

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## Ingredients



¾ lb  
BUCATINI PASTA



½ lb  
FRESH  
MOZZARELLA  
CHEESE



2 cloves  
GARLIC



2  
SUMMER SQUASH



2 Tbsps  
BUTTER



2 Tbsps  
RED WINE  
VINEGAR



½ lb  
COCKTAIL  
TOMATOES



1 bunch  
BASIL



1 bunch  
OREGANO



⅓ cup  
GRATED  
PARMESAN  
CHEESE



2 Tbsps  
TOMATO PASTE



1 oz  
CASTELVETRANO  
OLIVES



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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.
- ☐ Halve the squash lengthwise; thinly slice crosswise. Place in a large bowl.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Medium dice the mozzarella cheese.
- ☐ Pick the oregano leaves off the stems; discard the stems.
- ☐ Peel and roughly chop the garlic.
- ☐ Medium dice the tomatoes; place in a bowl and season with salt.
- ☐ Pick the basil leaves off the stems; discard the stems.



## 2 Marinate the squash & mozzarella:

- ☐ To the bowl of **squash**, add the **olives**, **mozzarella cheese**, **vinegar**, and **as much of the oregano as you'd like**. Drizzle with olive oil and season with salt and pepper; stir to combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste. Transfer to a serving dish.

## 3 Cook the pasta:

- ☐ While the squash and mozzarella marinate, 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 **½ cup of the pasta cooking water**, drain thoroughly and return to the pot.

## 4 Make the sauce:

- ☐ While the pasta cooks, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the **garlic**; 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 frequently, 1 to 2 minutes, or until dark red and fragrant.
- ☐ Add **½ cup of water**. Cook, stirring occasionally, 3 to 4 minutes, or until thickened.
- ☐ Add the **seasoned tomatoes**. Cook, stirring constantly, 30 seconds to 1 minute, or until saucy.
- ☐ Turn off the heat; stir in **half the basil** (tearing the leaves just before adding). Season with salt and pepper to taste.



## 5 Finish the pasta:

- ☐ To the pot of **cooked pasta**, add the **sauce**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 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; season with salt and pepper to taste.



## 6 Serve your dish:

- ☐ Divide the **finished pasta** among 4 dishes. Garnish with the **parmesan cheese** and **remaining basil** (tearing the leaves just before adding). Serve with the **marinated squash and mozzarella** on the side. Enjoy!