

Fresh Basil Fettuccine

with Zucchini, Tomatoes & Goat Cheese

2 SERVINGS

15-25 MINS

 Blue Apron

blueapron.com



You'll make this easy, flavorful sauce for fresh basil fettuccine simply by cooking sweet tomatoes with aromatic garlic, verdant zucchini, and a touch of spicy crushed red pepper.

Ingredients

-  ½ lb Fresh Basil Fettuccine Pasta*
-  1 14-oz can Whole Peeled Datterini Tomatoes
-  2 cloves Garlic
-  1 Zucchini
-  2 Tbsps Butter
-  2 Tbsps Spreadable Goat Cheese
-  ¼ cup Grated Romano Cheese
-  ¼ tsp Crushed Red Pepper Flakes

*previously frozen

Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

VEGETARIAN



Serve a bottle of Blue Apron wine with this symbol: Zesty & Tropical.
blueapron.com/wine

1 Prepare the ingredients

- Remove the **pasta** from the refrigerator to bring to room temperature, then carefully separate the strands.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the **zucchini**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.



2 Make the sauce

- In a medium pan (nonstick, if you have one), heat **2 teaspoons 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 frequently, 30 seconds to 1 minute, or until combined.
- Add the **tomatoes** (carefully, as the liquid may splatter) and season with salt and pepper. Cook, stirring occasionally and gently crushing the tomatoes with the back of a spoon, 5 to 7 minutes, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 3 to 4 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.



4 Finish the pasta & serve your dish

- To the pan of **sauce**, add the **cooked pasta**, **butter**, 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 and stir in the **goat cheese** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **romano**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 600, Total Carbohydrates: 81g, Dietary Fiber: 6g, Added Sugars: 0g, Total Fat: 23g, Saturated Fat: 12g, Protein: 21g, Sodium: 930mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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