

Fresh Rigatoni & Sun-Dried Tomato Pesto

with Green Beans & Summer Squash

TIME: 15-25 minutes

SERVINGS: 2

In Liguria, a region that encompasses the Italian Riviera, fresh pasta, green beans, and potatoes are traditionally tossed in pesto. Tonight's recipe uses pesto made with sun-dried tomatoes, which add pops of concentrated sweetness to bites of fresh rigatoni and summer squash—a light, seasonal substitute for the typical potatoes.



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Ingredients



10 oz
FRESH RIGATONI
PASTA



2 cloves
GARLIC



1 bunch
BASIL



1
SUMMER SQUASH



6 oz
GREEN BEANS

KNICK KNACKS:



¼ tsp
CRUSHED RED
PEPPER FLAKES



¼ cup
SUN-DRIED
TOMATO PESTO



¼ cup
GRATED
PECORINO
CHEESE



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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.
- ☐ Cut off and discard the stem ends of the green beans. Cut the green beans into 1-inch pieces.
- ☐ Quarter the squash lengthwise; cut crosswise into 1/4-inch-thick pieces.
- ☐ Peel and roughly chop the garlic.
- ☐ Pick the basil leaves off the stems; discard the stems.



2 Blanch & shock the green beans:

- ☐ Fill a medium bowl with ice water; add a **pinch of salt** and set aside.
- ☐ Add the **green beans** to the pot of boiling water. Cook 1 to 2 minutes, or until bright green and slightly softened.
- ☐ Leaving the pot of water boiling, using a slotted spoon or strainer, immediately transfer the blanched green beans to the bowl of ice water.
- ☐ Let stand until completely cool. Drain thoroughly and pat dry with paper towels.



3 Cook the squash:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **squash** and cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Add the **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 constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Turn off the heat. Season with salt and pepper to taste.



4 Cook the pasta:

- ☐ While the squash cooks, add the **pasta** to the same pot of boiling water. Cook 5 to 6 minutes, or until just shy of al dente (still slightly firm to the bite).
- ☐ Reserving 1/2 cup of the **pasta cooking water**, drain thoroughly.



5 Finish the pasta:

- ☐ Add the **cooked pasta**, **shocked green beans**, and **half the reserved pasta cooking water** to the pan of **cooked squash**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until coated. (If the pasta seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat. Add the **pesto** and **half the basil** (tearing the leaves just before adding). Stir to thoroughly coat; season with salt and pepper to taste.



6 Plate your dish:

- ☐ Divide the **finished pasta** between 2 dishes. Garnish with the **cheese** and **remaining basil** (tearing the leaves just before adding). Enjoy!