

Tuscan Pork Pasta

with Romesco Sauce & Arugula

4 SERVINGS

🕒 20-30 MINS

 **Blue Apron**
blueapron.com



For a savory boost of flavor, we're finishing this rich pork pasta with two stir-ins: creamy mascarpone cheese and our romesco sauce (a bold, Spanish-style sauce made with almonds, roasted red peppers, tomatoes, and more).

Ingredients

-  1 ½ lbs Ground Pork
-  ¾ lb Fettuccine Pasta
-  2 cloves Garlic
-  ½ lb Sweet Peppers
-  4 oz Arugula
-  6 Tbsps Romesco Sauce*
-  2 Tbsps Tomato Paste
-  ¼ cup Mascarpone Cheese
-  ¼ cup Grated Parmesan Cheese
-  ¼ tsp Crushed Red Pepper Flakes
-  1 Tbsp Tuscan Spice Blend**



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

*contains almonds

**Ground Fennel Seeds, Whole Fennel Seeds, Ground Rosemary & Ground Sage

1 Prepare the ingredients

- 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 fresh produce.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice into rings.
- Peel and roughly chop **2 cloves of garlic**.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving **1½ cups of the pasta cooking water**, drain thoroughly and return to the pot.



3 Cook the pork & peppers

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork, half the spice blend** (you will have extra), 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 and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- Add the **sliced peppers and chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the peppers are softened.



4 Make the sauce

- Add the **tomato paste** to the pan. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add **$\frac{1}{2}$ cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened and the pork is cooked through.
- Turn off the heat.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked pork and sauce, arugula, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the arugula is slightly wilted.
- Turn off the heat. Stir in the **mascarpone and romesco sauce** 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 **parmesan**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 810, Total Carbohydrates: 77g, Dietary Fiber: 6g, Added Sugars: 0g, Total Fat: 40g, Saturated Fat: 13g, Protein: 39g, Sodium: 1020mg.

**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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