

# Chicken Ragù & Creste di Gallo Pasta

with Roasted Eggplant & Fennel Salad

**TIME:** 30-40 minutes

**SERVINGS:** 2

Ruffled whole grain creste di gallo—whose name means “rooster’s crest,” in Italian—is the perfect match for a hearty meat sauce made with ground chicken, sweet peppers, and garlic. For a vibrant side dish, we’re roasting petite fairy tale eggplants with some of the season’s first fennel, then tossing them with vinegar, briny black olives, and basil.



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## Ingredients



10 oz  
GROUND  
CHICKEN



6 oz  
WHOLE GRAIN  
CRESTE DI GALLO  
PASTA



6 oz  
SWEET PEPPERS



2 cloves  
GARLIC



1  
FENNEL BULB



½ lb  
FAIRY TALE  
EGGPLANTS



1 bunch  
BASIL

## KNICK KNACKS:



2 Tbsps  
BUTTER



2 Tbsps  
GRATED  
PARMESAN  
CHEESE



1 oz  
BLACK  
CERIGNOLA  
OLIVES



2 Tbsps  
MASCARPONE  
CHEESE



2 Tbsps  
TOMATO PASTE



1 Tbsp  
RED WINE  
VINEGAR



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard any fennel stems. Halve the bulb lengthwise; cut out and discard the core, then thinly slice crosswise.
- ☐ Halve the eggplants lengthwise.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut out and discard the stem, ribs, and seeds of the peppers. Medium dice the peppers.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Pick the basil leaves off the stems; discard the stems.



## 2 Roast the vegetables:

- ☐ Place the **fennel** and **eggplants** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single layer, with the eggplants cut side down.
- ☐ Roast 15 to 17 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven; carefully transfer to a medium bowl.

## 3 Cook the chicken:

- ☐ While the vegetables roast, in a large pan, heat a drizzle of olive oil on medium-high until hot. Add the **ground chicken**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 4 minutes, or until browned and cooked through.



## 4 Make the sauce:

- ☐ Add the **garlic** and **peppers** to the pan; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook 1 to 2 minutes, or until lightly browned and slightly softened.
- ☐ Add the **tomato paste**. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.
- ☐ Add **1 cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until thickened and saucy. Turn off the heat; season with salt and pepper to taste.

## 5 Cook & finish the pasta:

- ☐ While the sauce cooks, add the **pasta** to the pot of boiling water. Cook 4 to 5 minutes, or until just shy of al dente (still slightly firm to the bite). Turn off the heat. Drain thoroughly. Transfer to the pan of **sauce**.
- ☐ Add the **butter**; cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly coated and the butter is melted.
- ☐ Turn off the heat and stir in the **mascarpone cheese**. Season with salt and pepper to taste.



## 6 Finish the vegetables & plate your dish:

- ☐ To the bowl of **roasted vegetables**, stir in the **olives**, **vinegar**, **half the basil** (tearing the leaves just before adding), and a drizzle of olive oil; season with salt and pepper to taste. Transfer to a serving dish.
- ☐ Divide the **finished pasta** between 2 dishes. Garnish with the **parmesan cheese** and **remaining basil** (tearing the leaves just before adding). Serve with the finished vegetables on the side. Enjoy!