

Roasted Red Pepper Pasta

with Broccoli & Parmesan Cheese

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



To give this pasta irresistible depth of flavor, you'll make a tomato and cream sauce featuring capers, garlic, sweet roasted peppers, and just a touch of red pepper flakes (for a mild kick of heat).

Ingredients

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|  6 oz Lumaca Rigata Pasta |  2 Tbsps Tomato Paste |
|  ½ lb Broccoli |  1 Tbsp Capers |
|  2 cloves Garlic |  1 oz Sliced Roasted Red Peppers |
|  ¼ cup Grated Parmesan Cheese |  ¼ tsp Crushed Red Pepper Flakes |
|  ¼ cup Cream | |
|  2 Tbsps Butter | |

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: Floral & Aromatic.
blueapron.com/wine

1 Prepare & roast the broccoli

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the **broccoli**. Cut off and discard the bottom $\frac{1}{2}$ inch of the stem, then cut the broccoli into small florets. Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 5 to 7 minutes, or until al dente (still slightly firm to the bite).
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.



3 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Finely chop the **peppers**.



4 Make the sauce

- In a medium pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **capers**, **chopped garlic**, and **chopped peppers**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- Add the **tomato paste** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Add $\frac{1}{4}$ cup of **water** (carefully, as the liquid may splatter) and the **cream** (shaking the bottle before opening). Stir to combine. Taste, then season with salt and pepper if desired.



5 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. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** with the **roasted broccoli** on the side. Garnish with the **cheese**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 660, Total Carbohydrates: 80g, Dietary Fiber: 7g, Added Sugars: 0g, Total Fat: 31g, Saturated Fat: 15g, Protein: 18g, Sodium: 940mg.

**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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