

Romesco Beef & Ditali Pasta

with Carrots & Poblano Pepper

2 SERVINGS











⌚ 15-25 MINS

 **Blue Apron**
blueapron.com



To give this comforting dish its bold, Spanish-style flavor, we're coating beef and vegetables with a blend of traditional spices (like paprika, coriander, and more), then simmering it all in a rustic tomato and romesco sauce.

Ingredients

-  10 oz Ground Beef
-  6 oz Ditali Pasta
-  1 8-oz can Tomato Sauce
-  1 Poblano Pepper
-  6 oz Carrots
-  ¼ cup Romesco Sauce*
-  2 Tbsps Crème Fraîche
-  ¼ cup Grated Parmesan Cheese
-  1 tsp Preserved Lemon Purée
-  1 Tbsp Spanish Spice Blend**

*contains almonds

**Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon



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

1 Prepare the ingredients

- 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 fresh produce.
- Peel the **carrots** and thinly slice on an angle.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 minutes, or until al dente (still slightly firm to the bite).
- Turn off the heat. Drain thoroughly and return to the pot.



3 Cook the beef & vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef, sliced carrots, sliced pepper, and spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the beef is browned and the vegetables are softened.
- Carefully drain off and discard any excess oil.



4 Make the sauce

- To the pan, add the **tomato sauce** (carefully, as the liquid may splatter), **romesco sauce**, and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **crème fraîche** and **lemon purée**. Season with salt and pepper; stir to combine.
- Serve the **cooked beef, vegetables, and sauce** over the **finished pasta**. Garnish with the **cheese**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 960, Total Carbohydrates: 91g, Dietary Fiber: 10g, Added Sugars: 0g, Total Fat: 48g, Saturated Fat: 18g, Protein: 41g, Sodium: 1680mg.

**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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