

# Creamy Tomato Fettuccine

with Mushrooms & Thyme Breadcrumbs

2 SERVINGS

⌚ 25-35 MINS

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## Ingredients



1/2 lb Fresh Basil  
Fettuccine Pasta<sup>1</sup>



4 oz Mushrooms



1 Zucchini



2 cloves Garlic



10 oz Hot Italian  
Pork Sausage ↔



1 bunch Thyme



1/4 cup Panko  
Breadcrumbs



2 Tbsps Butter



2 Tbsps  
Tomato Paste



2 Tbsps Spreadable  
Goat Cheese



1/4 cup Grated  
Parmesan Cheese



1/4 tsp Crushed Red  
Pepper Flakes



1 Shallot

<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.



## 1 Prepare the ingredients

- Remove the **pasta** from the refrigerator to bring to room temperature.
- 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.
- Peel and finely chop **2 cloves of garlic**.
- Thinly slice the **mushrooms**.
- Quarter the **zucchini** lengthwise; cut crosswise into  $\frac{1}{4}$ -inch pieces.
- Peel and thinly slice the **shallot**.



## 2 Make the garlic-thyme breadcrumbs

- In a large pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **breadcrumbs**, **half the chopped garlic**, and **half the thyme sprigs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and toasted.
- Transfer to a plate and immediately season with salt.
- Carefully remove and discard the **thyme sprigs**.
- Wipe out the pan.



### ↩️ ADDITIONAL STEP *If you chose Pork Sausage*

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sausage**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

## 3 Cook the vegetables

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **zucchini pieces**, **sliced shallot**, **remaining chopped garlic**, and **remaining thyme sprigs**; season with salt and pepper (if the pan seems dry, add a drizzle of olive oil). Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Carefully remove and discard the **thyme sprigs**.



### ↩️ CUSTOMIZED STEP 3 *If you chose Pork Sausage*

- Cook the vegetables as directed, but use the pan of reserved fond.

## 4 Make the sauce

- Add the **tomato paste**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add  $\frac{3}{4}$  **cup of water** (carefully, as the liquid may splatter) 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 frequently, 3 to 4 minutes, or until the sauce is slightly thickened and the vegetables are softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 5 Cook the pasta

- Meanwhile, using your hands, carefully separate the strands of the **pasta** and add to the pot of boiling water. Cook, stirring occasionally, 3 to 4 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{4}$  **cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 6 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables and sauce**, **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. Stir in the **goat cheese** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **garlic-thyme breadcrumbs** and **parmesan**. Enjoy!



### ↩️ CUSTOMIZED STEP 6 *If you chose Pork Sausage*

- Finish and serve as directed, adding the **cooked sausage** to the pot of **cooked pasta**.

### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 690, Total Carbohydrates: 91g, Dietary Fiber: 7g, Added Sugars: 0g, Total Fat: 27g, Saturated Fat: 12g, Protein: 23g, Sodium: 930mg.

\*\*For information about our wellness labels visit us at [blueapron.com/wellness](https://blueapron.com/wellness). To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or [blueapron.com](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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