

Spiced Pork & Orecchiette Pasta

with Currants & Shishito Peppers

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**

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Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

 10 oz Ground Pork 

 ¼ cup Grated Parmesan Cheese

 2 Tbsps Tomato Paste

 2 Tbsps Dried Currants

 10 oz Ground Turkey 

 2 cloves Garlic

 2 Tbsps Crème Fraîche

 ¼ tsp Crushed Red Pepper Flakes

 6 oz Orecchiette Pasta

 3 oz Shishito Peppers

 1 Tbsp Capers

 1 tsp Quatre Épices¹

1. White Pepper, Nutmeg, Ginger & Cloves
*Ingredients may be replaced and quantities may vary.

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 and roughly chop **2 cloves of garlic**.
- Cut off and discard the stems of the **peppers**; cut crosswise into $\frac{1}{2}$ -inch pieces. Thoroughly wash your hands immediately after handling.
- Place the **currants** in a bowl; cover with $\frac{1}{4}$ cup of hot water. Set aside to rehydrate at least 10 minutes.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 9 to 11 minutes, or until al dente (still slightly firm to the bite).
- Turn off the heat.
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



3 Cook the peppers

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **pepper pieces** in an even layer; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Continue to cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a plate and cover with foil to keep warm.
- Wipe out the pan.



4 Cook the pork & make the sauce

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork, chopped garlic, capers, and quatre épices**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until lightly browned.
- 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; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add $\frac{1}{4}$ cup of **water** (carefully, as the liquid may splatter) and the **rehydrated currants** (including the liquid); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the pork is cooked through.
- Turn off the heat.



↻ CUSTOMIZED STEP 4 *If you chose Ground Turkey*

- Cook as directed in Step 4, using the **turkey** (instead of pork).

5 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked pork and sauce, cooked peppers, 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 **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **cheese**. Enjoy!



↻ CUSTOMIZED STEP 5 *If you chose Ground Turkey*

- Finish and serve as directed, using the **cooked turkey and sauce** (instead of pork).

NUTRITION PER SERVING (AS PREPARED)**

Calories: 860, Total Carbohydrates: 86g, Dietary Fiber: 6g, Added Sugars: 0g, Total Fat: 39g, Saturated Fat: 14g, Protein: 42g, Sodium: 1140mg.

**For information about our wellness labels visit us at 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.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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