

Creamy Cavatelli & Rainbow Chard

with Fried Rosemary & Walnuts

30
MINUTE
MEAL

TIME: 20-30 minutes

SERVINGS: 2

This is a good place for a recipe intro! A maximum of 635 characters. Alignis nobis earum litem est, sit as ex et andusdae. Eheniet res ut poreprovitia's sam everes ab intur sunt dolupta di si commod' untem quation sequatio volupta's speliti andende lecabor ehenis velentiaecae sapernam, tem qui rem. Itasperum ratiante mporum, tsuperman's cape is not as red as you think it is. Red is actually not red at all, it's actually blue-aquamarine. prae saecia corum nonsed mi, te volorer cipsunt aut laut aut isci nem sandici modio.



MATCH YOUR BLUE APRON WINE

◆ Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
FRESH CAVATELLI



2 cloves
GARLIC



1 bunch
RAINBOW CHARD



1 bunch
ROSEMARY

KNICK KNACKS:



2 Tbsps
BUTTER



2 Tbsps
GRATED
PARMESAN
CHEESE



2 Tbsps
VERJUS BLANC



1
SHALLOT



1/4 cup
HEAVY CREAM



1/4 cup
ROASTED
WALNUTS



1/4 tsp
CRUSHED RED
PEPPER FLAKES

* Spice blend ingredient mix



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1 Prepare the ingredients:

- Heat a medium pot of salted water to boiling on high. Wash and dry the fresh produce. Pick the rosemary leaves off the stems; discard the stems. Roughly chop the walnuts. Peel and thinly slice the shallot. Peel and roughly chop the garlic. Remove the Swiss chard leaves from the stems. Roughly chop the leaves and thinly slice the stems.



2 Fry the rosemary & walnuts:

- In a large pan, heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a piece of rosemary sizzles immediately when added to the pan, add the **rosemary** and **walnuts**. Cook, stirring frequently, 2 to 3 minutes, or until the walnuts are golden brown and the rosemary is crispy. Leaving the oil in the pan, transfer the walnuts and rosemary to a paper towel-lined plate. Immediately season with salt and pepper.

3 Cook the vegetables:

- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **shallot** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **chard leaves and stems** 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 frequently, 1 to 2 minutes, or until the chard leaves have wilted. Add the verjus (careful, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off. Add the **heavy cream** (shaking the bottle before opening) and cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat. Season with salt and pepper to taste.



4 Cook the pasta:

- While the vegetables cook, 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. Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.

5 Finish the pasta & plate your dish:

- To the pan of **cooked vegetables**, add the **cooked pasta**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste. Divide the finished pasta between 2 dishes. Drizzle with olive oil. Top with the **fried rosemary** and **walnuts**. Garnish with the **cheese**. Enjoy!

