

Fresh Cavatelli & Kale

with Fried Rosemary
& Walnuts

TIME: 25-35 minutes

SERVINGS: 2

Fresh cavatelli, a type of southern Italian pasta, shines in tonight's fall-forward dish. We're tossing it in a lightly creamy sauce along with kale—yours may be green curly, dark green lacinato, or red. A topping of rosemary and walnuts, pan-fried for deeper flavor and crispy texture, completes the dish on a gourmet note.



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Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
FRESH CAVATELLI
PASTA



2 cloves
GARLIC



1 bunch
KALE



1 bunch
ROSEMARY

KNICK KNACKS:



2 Tbsps
BUTTER



1
SHALLOT



2 Tbsps
VERJUS BLANC



2 Tbsps
GRATED
PARMESAN
CHEESE



1/4 cup
HEAVY CREAM



1/4 cup
ROASTED
WALNUTS



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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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 and discard the kale stems; roughly chop the leaves.

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 rosemary leaf sizzles immediately when added to the pan, add the **rosemary** and **walnuts**. Cook, stirring frequently, 2 to 3 minutes, or until the rosemary is crispy and the walnuts are golden brown.
- ☐ Leaving any oil in the pan, transfer the fried rosemary and walnuts to a paper towel-lined plate. Immediately season with salt and pepper.

3 Cook the kale:

- ☐ Add 2 teaspoons of olive oil, the **shallot**, and the **garlic** to the pan; season with salt and pepper. Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.
- ☐ Add the **kale** 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, 3 to 4 minutes, or until the kale has wilted.
- ☐ Add the **verjus** (be careful, as the liquid may splatter) and cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off.
- ☐ Add the **heavy cream** (shaking the bottle before opening) and cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat and season with salt and pepper to taste.

4 Cook the pasta:

- ☐ While the kale cooks, add the **pasta** to the pot of boiling water; cook 4 to 5 minutes, or until al dente (still slightly firm to the bite).
- ☐ Reserving **½ cup of the pasta cooking water**, drain thoroughly.

5 Finish the pasta & plate your dish:

- ☐ Add the **cooked pasta**, **butter**, and **half the reserved pasta cooking water** to the pan of **cooked kale**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the pasta is thoroughly coated. (If the pasta seems dry, gradually add the remaining 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!

