

# Roasted Red Pepper Pasta

with Broccoli & Parmesan Cheese

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**

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## Ingredients

 6 oz Lumaca Rigata Pasta 

 2 cloves Garlic

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Capers

 6 oz Banza Chickpea Rotini Pasta 

 3 oz Baby Spinach

 2 Tbsps Butter

 1 oz Sliced Roasted Red Peppers

 ½ lb Broccoli

 ¼ cup Cream

 2 Tbsps Tomato Paste

 1 ½ tps Calabrian Chile Paste

\*Ingredients may be replaced and quantities may vary.

## 1 Prepare & roast the broccoli

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- Cut off and discard the bottom  $\frac{1}{2}$  inch of the **broccoli** stem, then cut the broccoli into small florets.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



## 2 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 5 to 7 minutes, or until al dente (still slightly firm to the bite).
- Reserving  $\frac{1}{2}$  **cup of the pasta cooking water**, drain thoroughly.



### ↔ CUSTOMIZED STEP 2 *If you chose Banza Pasta*

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 4 to 6 minutes, or until al dente (still slightly firm to the bite).
- Reserving  $\frac{1}{2}$  **cup of the pasta cooking water**, drain thoroughly and rinse under cold water to prevent sticking.

## 3 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Finely chop the **peppers**.



## 4 Make the sauce

- In a medium pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **capers, chopped garlic, and chopped peppers**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- Add the **tomato paste** and **as much of the chile paste you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Add the **cream** (carefully, as the liquid may splatter) and  $\frac{1}{4}$  **cup of water**. Stir to combine. Taste, then season with salt and pepper if desired.



## 5 Finish the pasta & serve your dish

- To the pan of **sauce**, add the **cooked pasta, butter, spinach, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated and the spinach is wilted and combined (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** with the **roasted broccoli** on the side. Garnish with the **cheese**. Enjoy!



### ↔ CUSTOMIZED STEP 5 *If you chose Banza Pasta*

- Finish the pasta and serve your dish as directed, but stir the pasta gently to combine.

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

Calories: 690, Total Carbohydrates: 82g, Dietary Fiber: 8g, Added Sugars: 0g, Total Fat: 32g, Saturated Fat: 16g, Protein: 19g, Sodium: 1000mg.

\*\*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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