

Goat Cheese & Lemon Pasta

with Brussels Sprouts

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients



½ lb Bucatini Pasta



¼ cup Grated Romano Cheese



1 Shallot



½ lb Brussels Sprouts



2 cloves Garlic



2 Tbsps Spreadable Goat Cheese



1 Lemon



2 Tbsps Mascarpone Cheese



¼ tsp Crushed Red Pepper Flakes



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

1 Prepare the ingredients

- 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 **brussels sprouts**; cut off and discard the stem ends. Halve lengthwise, then thinly slice.
- Peel and thinly slice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 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 brussels sprouts

- Meanwhile, in a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced brussels sprouts** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced shallot**, **chopped garlic**, 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 occasionally, 4 to 5 minutes, or until softened.
- Turn off the heat. Stir in the **lemon juice** (carefully, as the liquid may splatter). Taste, then season with salt and pepper if desired.



4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked brussels sprouts** 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. Add the **mascarpone** and **goat cheese**; stir until thoroughly combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **romano**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: XXX, Total Carbohydrates: XXXg, Dietary Fiber: XXg, Added Sugars: XXg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

**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.

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