

Spicy Broccoli & Fusilli Pasta

*with Mascarpone Cheese
& Calabrian Chile Paste*

TIME: 20-30 minutes

SERVINGS: 2

For tonight's quick-cooking pasta, we're turning to the spirited cooking of southern Italy for inspiration. Calabrian chile paste, a regional favorite, lends its bright, exciting heat to Italian broccoli (a mildly flavored variety with a distinctive appearance) and springy fusilli pasta. We're balancing its heat with the richness of butter and creamy mascarpone, then topping off each bowl with a sprinkling of parmesan.



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Fruity & Savory

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Ingredients



10 oz
FRESH FUSILLI
PASTA



2 cloves
GARLIC



1/2 lb
ITALIAN
BROCCOLI

KNICK KNACKS:



2 Tbsps
BUTTER



2 Tbsps
MASCARPONE
CHEESE



1/4 cup
GRATED
PARMESAN
CHEESE



1 1/2 tsp
CALABRIAN CHILE
PASTE



1
SHALLOT



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1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the broccoli. Cut off and discard the bottom ½ inch of the stems. Roughly chop the florets and remaining stems.
- ☐ Peel and thinly slice the shallot.
- ☐ Peel and roughly chop the garlic.

2 Start the broccoli:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **broccoli** and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.

3 Finish the broccoli:

- ☐ Add the **shallot, garlic, and half the butter** to the pan; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- ☐ Add **¼ cup of water**; season with salt and pepper. Cook stirring occasionally, 2 to 3 minutes, or until softened and the water has cooked off.

4 Cook the pasta:

- ☐ While the broccoli cooks, add the **pasta** to the pot of boiling water. Cook 2 to 3 minutes, or until just shy of 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:

- ☐ To the pan, add the **cooked pasta, remaining butter, half the reserved pasta cooking water, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring vigorously, 30 seconds to 1 minute, or until coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat; stir in the **mascarpone cheese**. Season with salt and pepper to taste.
- ☐ Divide the finished pasta between 2 dishes. Garnish with the **parmesan cheese**. Enjoy!

