

Spicy Broccoli & Fresh Fusilli Pasta

with Mascarpone Cheese

TIME: 20-30 minutes

SERVINGS: 2

This quick-cooking pasta is brimming with bright, satisfying flavors. Calabrian chile paste, a southern Italian favorite, lends its exciting heat to tender broccoli and springy fresh fusilli. We're balancing it out with a bit of rich mascarpone and butter, then topping off each bowl with a sprinkling of parmesan.

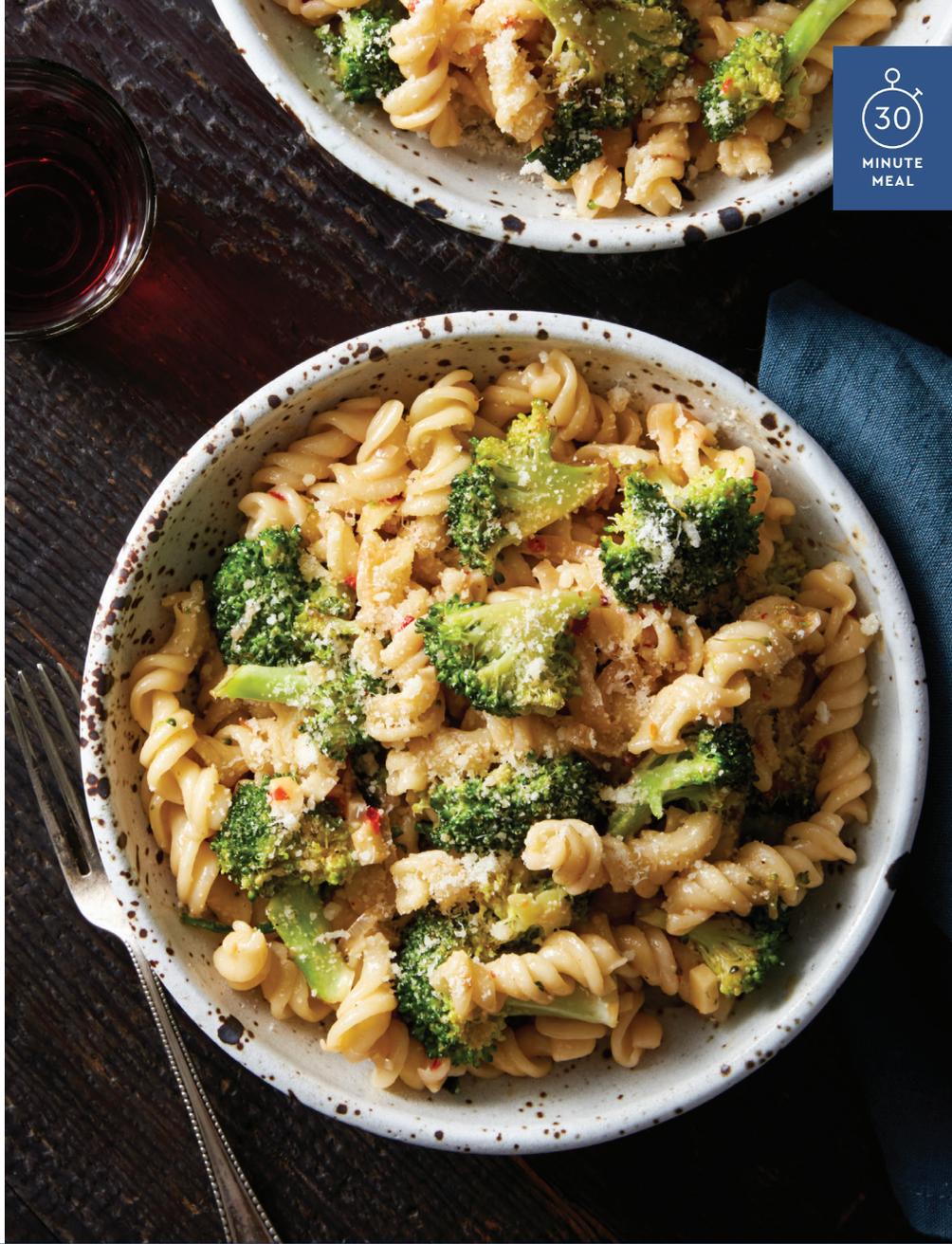


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Fruity & Savory

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30
MINUTE
MEAL

Ingredients



10 oz
FRESH FUSILLI
PASTA



2 cloves
GARLIC



1/2 lb
BROCCOLI

KNICK KNACKS:



2 Tbsps
BUTTER



1
SHALLOT



2 Tbsps
MASCARPONE
CHEESE



1 1/2 tsps
CALABRIAN CHILE
PASTE



1/4 cup
GRATED
PARMESAN
CHEESE

Did You Know?
This Italian-style cream cheese is made by cooking cream until thick and sweet.



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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; cut the broccoli into small pieces.
- 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 lightly browned and 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 the broccoli has 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 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 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 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!

