

Pesto Fettuccine

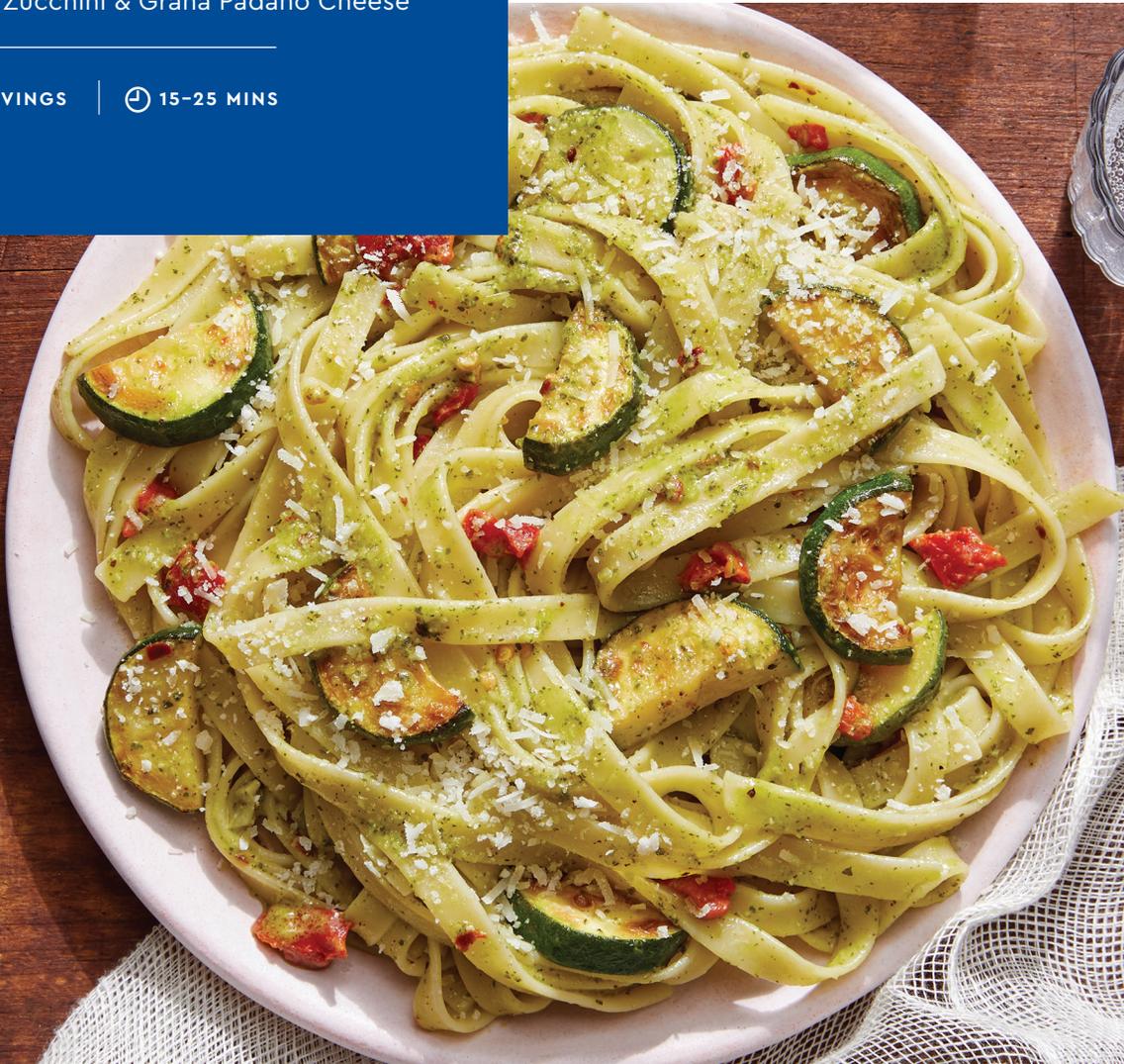
with Zucchini & Grana Padano Cheese

2 SERVINGS

15-25 MINS

 **Blue Apron**

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Ingredients

 ½ lb Fettuccine Pasta

 ⅓ cup Basil Pesto

 2 Tbsps Butter

 1 Zucchini

 0.7 oz Grana Padano Cheese

 ¼ tsp Crushed Red Pepper Flakes

 2 cloves Garlic

 1 oz Sliced Roasted Red Peppers



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

1 Cook the pasta

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **pasta** and cook, stirring occasionally, 8 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{3}{4}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



2 Prepare the remaining ingredients

- Meanwhile, wash and dry the **zucchini**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peppers**.
- Grate the **cheese** on the small side of a box grater.



3 Cook the zucchini

- In a large pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **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 frequently, 2 to 3 minutes, or until softened.
- Turn off the heat.



4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked zucchini, chopped peppers, butter, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined.
- Turn off the heat. Add the **pesto**; stir until combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **grated cheese**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 780, Total Carbohydrates: 92g, Dietary Fiber: 6g, Added Sugars: 0g, Total Fat: 37g, Saturated Fat: 12g, Protein: 23g, Sodium: 950mg.

**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.

Blue Apron, LLC, New York, NY 10005

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