

Creamy Pasta & Kale

with Fried Rosemary & Walnuts

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**

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Your meal may look different due to ingredient tweaks

Ingredients

 6 oz Mafalda Pasta

 1 bunch Rosemary

 1 Tbsp Verjus Blanc

 ¼ tsp Crushed Red Pepper Flakes

 2 cloves Garlic

 1 Shallot

 ¼ cup Roasted Walnuts

 ¼ cup Grated Parmesan Cheese

 1 bunch Kale

 2 Tbsps Butter

 2 Tbsps Mascarpone Cheese



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

1 Prepare the ingredients

- 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.
- Pick the **rosemary** leaves off the stems.
- Roughly chop the **walnuts**.
- Peel and thinly slice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 10 to 12 minutes, or until al dente (still slightly firm to the bite).
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.



3 Fry the rosemary & walnuts

- Meanwhile, in a large pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a rosemary leaf sizzles immediately when added, add the **rosemary leaves** and **chopped walnuts**. Season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until fragrant and the rosemary is crispy.
- Transfer to a paper towel-lined plate and immediately season with salt.
- Wipe out the pan.



4 Cook & finish the kale

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced shallot** and **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until lightly browned and slightly softened.
- Add the **chopped kale** 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 the kale is slightly wilted.
- Add the **verjus** (carefully, as the liquid may splatter) and $\frac{1}{4}$ cup of **water**. Cook, stirring frequently, 2 to 3 minutes, or until the kale is wilted and the liquid has cooked off.
- Turn off the heat.
- Taste, then season with salt and pepper if desired.



5 Finish & serve your dish

- To the pan of **finished kale**, add the **cooked pasta**, **butter**, 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 and stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **fried rosemary and walnuts** and **parmesan**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 750, Total Carbohydrates: 75g, Dietary Fiber: 8g, Added Sugars: 0g, Total Fat: 41g, Saturated Fat: 16g, Protein: 22g, Sodium: 850mg.

**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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