

Cavatelli Pasta & Pork Ragù

with Parmesan Cheese

2 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**
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Ingredients



10 oz Ground Pork



2 cloves Garlic



¼ cup Grated
Parmesan Cheese



10 oz Fresh
Cavatelli Pasta¹



2 Tbsps Dried
Currants



2 Tbsps Crème
Fraîche



1 bunch Kale



2 Tbsps Tomato
Paste



1 tsp Whole Dried
Oregano



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

¹. previously frozen

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 **kale**; separate the leaves from the stems. Discard the stems, then thinly slice the leaves.
- Place the **currants** in a bowl; cover with $\frac{1}{4}$ cup of hot water. Set aside to rehydrate at least 10 minutes.
- Peel and roughly chop **2 cloves of garlic**.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 11 to 13 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.



3 Cook the pork & make the ragù

- Meanwhile, in a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **pork, chopped garlic, and oregano**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.



Step 3 continued:

- Add the **tomato paste**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add $\frac{3}{4}$ cup of **water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the liquid is slightly thickened.
- Add the **sliced kale** and **rehydrated currants** (including the liquid). Season with salt and pepper. Loosely cover the pan with foil and cook, without stirring, 3 to 4 minutes, or until the kale is slightly wilted and the pork is cooked through.
- Turn off the heat. Remove the foil and stir to combine.

4 Finish & serve your dish

- To the pan of **ragù**, add the **cooked pasta** 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. Stir in the **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **cheese**. Enjoy!

