

Butternut Squash Pasta

with Kale & Brown Butter Walnuts

TIME: 30-40 minutes

SERVINGS: 2

This gourmet, seasonal pasta showcases creamy roasted butternut squash—already peeled and cut for easier prep! Mafalda pasta is a perfect match for sautéed kale, which folds right into the pasta's frilly edges. A garnish of walnuts cooked with fragrant rosemary in brown butter adds a final layer of rich, toasty flavor. (Chefs, your kale may be green curly, dark green lacinato, or red.)



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Ingredients



1/2 lb
MAFALDA PASTA



2 cloves
GARLIC



1 bunch
KALE



1/2 lb
BUTTERNUT
SQUASH



1 bunch
ROSEMARY

KNICK KNACKS:



4 Tbsps
BUTTER



2 Tbsps
CRÈME FRAÎCHE



2 Tbsps
VERJUS BLANC



1 Tbsp
CAPERS



1/4 cup
GRATED
PARMESAN
CHEESE



1/4 cup
ROASTED
WALNUTS



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare & roast the squash:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Line a sheet pan with aluminum foil. Place the **squash** and **half the whole rosemary sprigs** on the foil. Drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in an even layer.
- ☐ Roast, stirring halfway through, 21 to 23 minutes, or until the squash is browned and tender when pierced with a fork. Remove from the oven. Carefully remove and discard the rosemary sprigs.

2 Prepare the remaining ingredients:

- ☐ While the squash roasts, roughly chop the walnuts.
- ☐ Peel and roughly chop the garlic.
- ☐ Pick the remaining rosemary leaves off the stems; discard the stems and roughly chop the leaves.
- ☐ Remove and discard the kale stems; roughly chop the leaves.

3 Cook the pasta:

- ☐ While the squash continues to roast, add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly.

4 Make the brown butter walnuts:

- ☐ While the pasta cooks, in a large pan (nonstick, if you have one), heat **half the butter** on medium-high until melted. Cook, stirring frequently and swirling the pan, 1 to 2 minutes, or until the butter is lightly browned.
- ☐ Add the **walnuts** and **chopped rosemary**; cook, stirring frequently, 1 to 2 minutes, or until the butter is browned and nuttily fragrant. (Be careful not to overcook, as the butter can burn easily.) Transfer to a bowl; season with salt and pepper to taste. Wipe out the pan.

5 Cook the kale:

- ☐ While the pasta continues to cook, in the same pan, heat a drizzle of olive oil on medium-high until hot. Add the **capers** and **garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **kale**, **½ cup of water**, 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, 3 to 4 minutes, or until the kale is slightly wilted.
- ☐ Add the **verjus** and cook, stirring constantly, 30 seconds to 1 minute, or until combined and the kale has wilted. Turn off the heat; season with salt and pepper.

6 Finish the pasta & plate your dish:

- ☐ Add the **roasted squash**, **cooked pasta**, **remaining butter**, and **half the reserved pasta cooking water** to the pan of **cooked kale**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until 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 **crème fraîche**; season with salt and pepper to taste. Divide between 2 dishes. Top with the **brown butter walnuts**. Garnish with the **cheese**. Enjoy!