

Cheesy Pesto-Baked Cavatelli

with Kale & Tomatoes

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



1 lb Fresh Cavatelli Pasta¹



2 cloves Garlic



2 oz Fontina Cheese



¼ cup Panko Breadcrumbs



1 bunch Kale



⅓ cup Basil Pesto



¼ cup Grated Romano Cheese



¼ tsp Crushed Red Pepper Flakes



½ lb Grape Tomatoes



4 oz Fresh Mozzarella Cheese



¼ cup Cream



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

¹. previously frozen

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Separate the **kale** leaves from the stems; discard the stems and roughly chop the leaves.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- Small dice the **mozzarella**.
- Grate the **fontina** on the large side of a box grater.
- In a bowl, combine the **breadcrumbs** and **1 tablespoon of olive oil**; season with salt and pepper.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 11 to 13 minutes, or until al dente (still slightly firm to the bite).
- Turn off the heat. Drain thoroughly and return to the pot.



3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- 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 constantly, 30 seconds to 1 minute, or until slightly softened.



Step 3 continued:

- Add the **chopped kale**. Cook, stirring occasionally, 3 to 4 minutes, or until the kale is slightly wilted.
- Add the **cream** (carefully, as the liquid may splatter) and **$\frac{1}{2}$ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the kale is wilted and most of the liquid has cooked off.
- Turn off the heat and stir in the **halved tomatoes**.

4 Assemble the casserole

- To the pot of **cooked pasta**, add the **cooked vegetables**, **diced mozzarella**, **grated fontina**, and **pesto**. Stir to combine. Taste, then season with salt and pepper if desired.
- Transfer to a large baking dish and arrange in an even layer.
- Evenly top with the **seasoned breadcrumbs**.



5 Bake the casserole & serve your dish

- Bake the **casserole** 9 to 11 minutes, or until the breadcrumbs are lightly browned.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **baked casserole** garnished with the **romano**. Enjoy!

