

Creamy Pesto Fettuccine

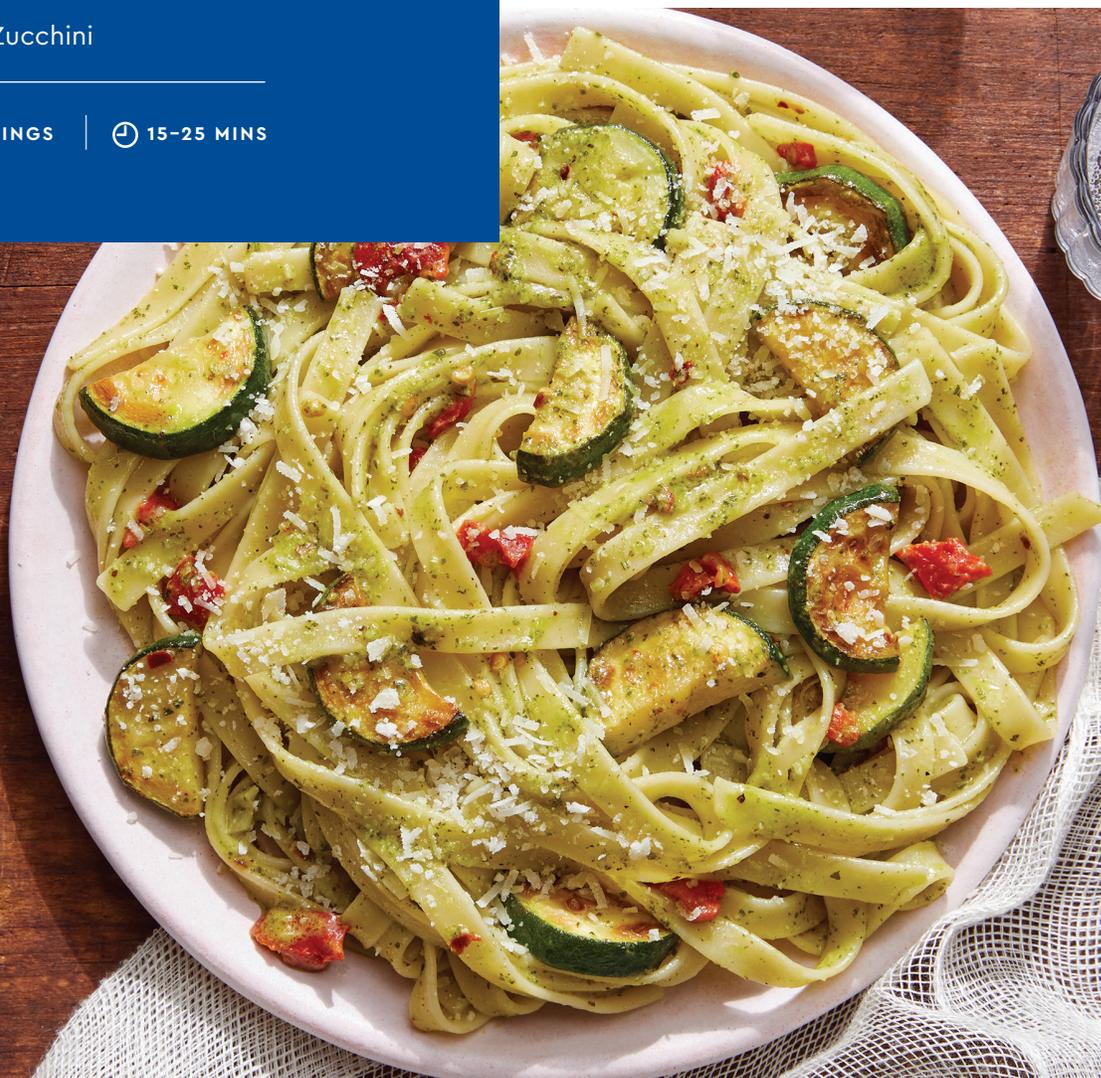
with Zucchini

2 SERVINGS

15-25 MINS

 Blue Apron

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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.*



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

Ingredients

 ½ lb Fettuccine Pasta

 1 oz Sliced Roasted Red Peppers

 ¼ cup Cream

 1 Zucchini

 ⅓ cup Basil Pesto

 ¼ tsp Crushed Red Pepper Flakes

 2 cloves Garlic

 0.7 oz Grana Padano or ¼ cup Grated Parmesan Cheese

 10 oz Hot Italian Pork Sausage 

*Ingredients may be replaced and quantities may vary.

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 ingredients

- Meanwhile, wash and dry the **zucchini**; halve lengthwise, then cut crosswise into $\frac{1}{2}$ -inch pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peppers**.
- If necessary, grate the **cheese** on the small side of a box grater.



↩️ ADDITIONAL STEP *If you chose Pork Sausage*

- In a large pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sausage**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

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 occasionally, 2 to 3 minutes, or until softened. Turn off the heat.



↩️ CUSTOMIZED STEP 3 *If you chose Pork Sausage*

- Cook the zucchini as directed, using the pan of reserved fond.

4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked zucchini, chopped peppers, cream, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly 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!



↩️ CUSTOMIZED STEP 4 *If you chose Pork Sausage*

- Finish the pasta and serve your dish as directed, adding the **cooked sausage** to the pot.