

Basil Pesto Pasta & Broccoli

with Roasted Carrots

TIME: 25-35 minutes

SERVINGS: 2

A flavorful basil, cashew, and pine nut pesto coats elicoidali pasta and broccoli in this quick-cooking recipe. The broccoli is roasted on the same sheet pan as our side of carrots—which we're finishing with a vibrant dressing of lemon, garlic, and tangy-sweet pickled peppers.



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Ingredients



1/2 lb
ELICOIDALI PASTA



1 clove
GARLIC



1
LEMON



1/2 lb
BROCCOLI



3
CARROTS

KNICK KNACKS:



2 Tbsps
GRATED
PARMESAN
CHEESE



1/3 cup
BASIL & CASHEW
PESTO*



2 Tbsps
PICKLED
PERUVIAN
PEPPERS



1/4 tsp
CRUSHED RED
PEPPER FLAKES

* contains pine nuts



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1 Prepare & roast the vegetables:

- ☐ 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.
- ☐ Peel the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- ☐ Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small pieces, keeping the florets intact.
- ☐ Place on opposite sides of a sheet pan. Drizzle each with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, keeping them separate.
- ☐ Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork. Set aside in a warm place.



2 Prepare the remaining ingredients:

- ☐ While the vegetables roast, using a peeler, remove the yellow rind of the **lemon**, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and seed the lemon. Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester).

3 Cook the pasta:

- ☐ While the vegetables continue to roast, add the **pasta** to the pot of boiling water and cook 8 to 9 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Reserving ½ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



4 Make the vinaigrette:

- ☐ While the pasta cooks, in a bowl, combine the **peppers**, **lemon zest**, the **juice of all 4 lemon wedges**, **1 tablespoon of olive oil**, as much of the **garlic paste** as you'd like, 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 to taste.

5 Finish & serve your dish:

- ☐ Add the **roasted broccoli**, **pesto**, and **half the reserved pasta cooking water** to the pot of **cooked pasta**. Stir to combine. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste.
- ☐ Serve the finished pasta with the **roasted carrots**. Top the carrots with the **vinaigrette**. Garnish with the **cheese**. Enjoy!

