

Bucatini Pasta & Datterini Tomato Sauce

with Roasted Cauliflower

TIME: 25-35 minutes

SERVINGS: 2

Made with petite datterini tomatoes, the sauce for this bucatini highlights briny olives and capers, hot red pepper flakes, and savory Grana Padano cheese.



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Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



6 oz
BUCATINI PASTA



1 14-oz can
DATTERINI
TOMATOES



2 cloves
GARLIC



1 head
CAULIFLOWER



3/4 oz
GRANA PADANO
CHEESE



1 Tbsp
CAPERS



1 oz
KALAMATA OLIVES



2 Tbsps
BUTTER



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1 Tbsp
ITALIAN
SEASONING*

KNICK KNACKS:

* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram



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1 Prepare & roast the cauliflower:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut out and discard the **cauliflower** core; cut the head into small pieces.
- ☐ Place on a sheet pan. Drizzle with olive oil and season with salt, pepper, and **up to half the spice blend** (you will have extra spice blend). Toss to coat. Arrange in an even layer.
- ☐ Roast 23 to 25 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

- ☐ While the cauliflower roasts, peel and roughly chop the **garlic**.
- ☐ Using the flat side of your knife, smash the **olives**; remove and discard the pits, then roughly chop.
- ☐ Grate the **cheese** on the small side of a box grater.



3 Cook the pasta:

- ☐ While the cauliflower continues to roast, add the **pasta** to the pot of boiling water and cook 8 to 10 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 sauce:

- ☐ While the pasta cooks, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic**, **capers**, 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, 30 seconds to 1 minute, or until slightly softened and fragrant.
- ☐ Add the **tomatoes** and **chopped olives**; season with salt and pepper. Cook, stirring occasionally and gently crushing the tomatoes with the back of a spoon, 6 to 7 minutes, or until thickened. Turn off the heat and season with salt and pepper to taste.



5 Finish the pasta & serve your dish:

- ☐ To the pot of **cooked pasta**, add the **roasted cauliflower**, **sauce**, **butter**, **half the grated cheese**, and **half the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste.
- ☐ Garnish the finished pasta with the **remaining grated cheese**. Enjoy!