

Bucatini & Tomato Sauce

with Roasted Broccoli

TIME: 25-35 minutes

SERVINGS: 2

Made with petite datterini tomatoes, the sauce for tonight's bucatini highlights briny olives and capers, hot red pepper flakes, and savory Grana Padano cheese. We're mixing in roasted broccoli for contrasting texture and nutty-sweet flavor.

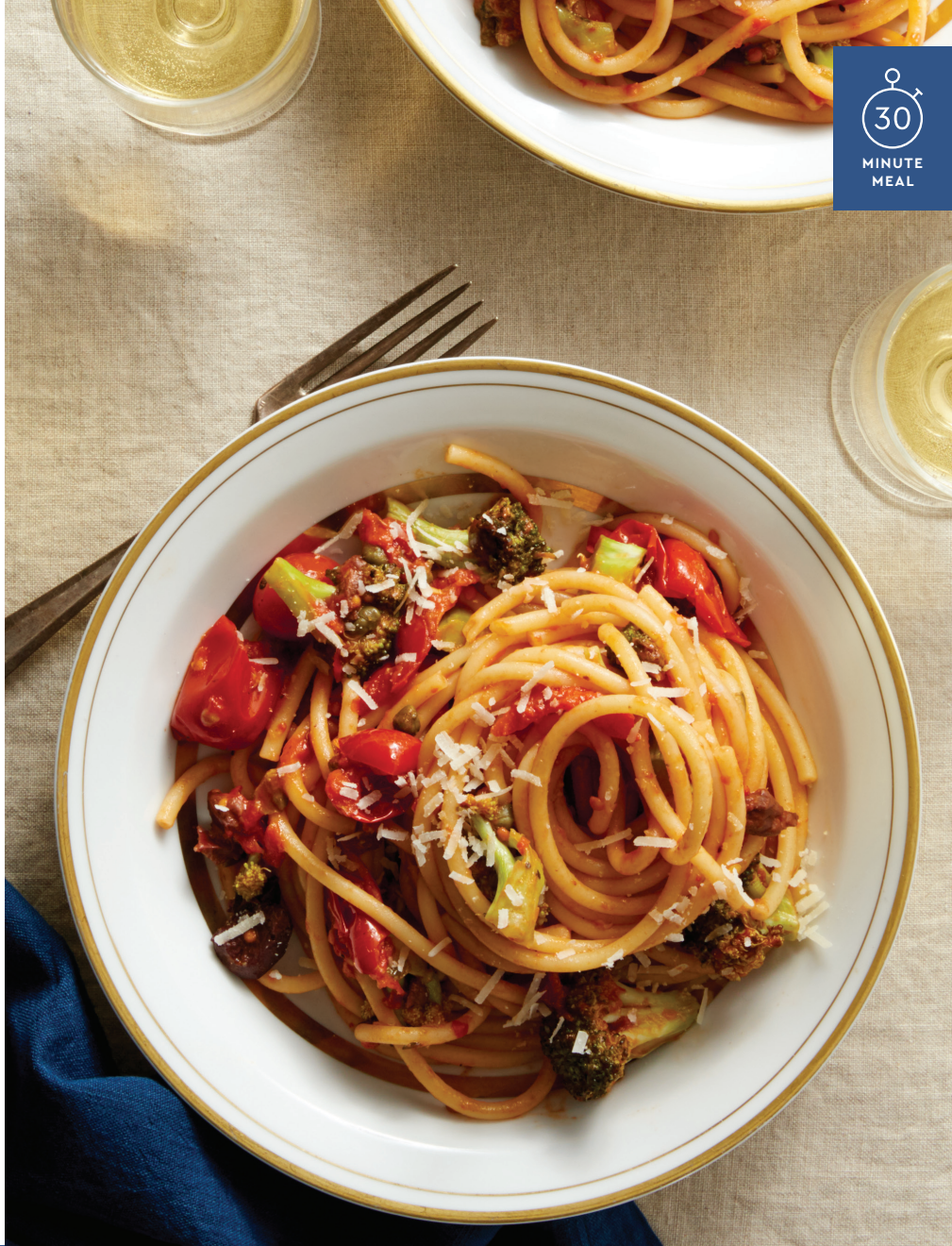


MATCH YOUR BLUE APRON WINE



Zesty & Tropical

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Ingredients



6 oz
BUCATINI PASTA



1 14-oz can
DATTERINI
TOMATOES



3/4 oz
GRANA PADANO
CHEESE



2 cloves
GARLIC



1 lb
BROCCOLI

KNICK KNACKS:



1 Tbsp
CAPERS



1 oz
KALAMATA OLIVES



2 Tbsps
BUTTER



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1 Tbsp
ITALIAN
SEASONING*

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



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1 Prepare & roast the broccoli:

- ☐ 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 off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small pieces.
- ☐ Place on a sheet pan. Drizzle with olive oil and season with salt, pepper, and **up to half the Italian seasoning** (you will have extra); toss to coat. Arrange in an even layer.
- ☐ Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

- ☐ While the broccoli 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 broccoli 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 1/2 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 constantly, 30 seconds to 1 minute, or until 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 & serve your dish:

- ☐ To the pot of **cooked pasta**, add the **roasted broccoli**, **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!