

Calabrian Chile & Chicken Pasta

with Zucchini & Parmesan

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com





 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.*

Ingredients

Customized ingredients


 2 Boneless, Skinless Chicken Breasts 


SWAPPED FOR:

 10 oz Hot Italian Pork Sausage 


 1 Shallot

 2 Tbsps Mascarpone Cheese

 ½ lb Bucatini Pasta

 1 oz Castelvetro Olives

 1 Lemon

 1 ½ tsps Calabrian Chile Paste

 1 Zucchini

 2 cloves Garlic

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Italian Seasoning¹

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

Cook along on the app



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¹ Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and finely chop the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.
- Pit and roughly chop the **olives**.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 6 to 8 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{2}$ **cup of the pasta cooking water**, drain thoroughly.



3 Brown the zucchini

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned. Season with salt and pepper.
- Continue to cook, stirring frequently, 1 to 2 minutes, or until softened.
- Transfer to a plate.
- Wipe out the pan.



4 Cook & slice the chicken

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and enough of the **Italian seasoning** to coat (you may have extra).
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board. When cool enough to handle, slice crosswise.



CUSTOMIZED STEP 4 If you chose Sausage

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage** and a **pinch of the Italian seasoning** (you will have extra); 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 bowl.

5 Finish & serve your dish

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped shallot, chopped garlic, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned.
- Add the **cooked pasta, lemon juice, mascarpone, browned zucchini, chopped olives, and half the reserved pasta cooking water**. Cook, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Turn off the heat.
- Serve the **finished pasta** topped with the **sliced chicken**. Garnish with the **parmesan**. Enjoy!



CUSTOMIZED STEP 5 If you chose Sausage

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped shallot, chopped garlic, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned.
- Add the **cooked pasta, cooked sausage, lemon juice, mascarpone, browned zucchini, chopped olives, and half the reserved pasta cooking water**. Cook, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Turn off the heat.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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