

Roasted Red Pepper Pasta

with Lemon-Parmesan Broccoli

TIME: 25-35 minutes

SERVINGS: 2

In this quick-cooking recipe, whole grain pipe rigate gets pops of flavor from sweet roasted piquillo peppers and briny capers—plus a layer of exciting crunch from almonds. It all comes together in a creamy, mildly spicy sauce.



MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



30
MINUTE
MEAL

Ingredients



6 oz
WHOLE GRAIN
PIPE RIGATE
PASTA



1
LEMON



1/2 lb
BROCCOLI



2 cloves
GARLIC

KNICK KNACKS:



2 oz
ROASTED
PIQUILLO
PEPPERS



2 Tbsps
GRATED
PARMESAN
CHEESE



2 Tbsps
SLICED ROASTED
ALMONDS



1/4 cup
HEAVY CREAM



2 Tbsps
BUTTER



2 Tbsps
TOMATO PASTE



1 1/2 tps
CALABRIAN
CHILE PASTE



1 1/2 Tbsps
CAPERS



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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.
- ☐ Quarter and deseed the **lemon**.
- ☐ Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small pieces, keeping the florets intact. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 16 to 18 minutes, or until browned and tender when pierced when pierced with a fork. Remove from the oven.
- ☐ Evenly top with the **juice of 2 lemon wedges**.



2 Cook the pasta:

- ☐ While the broccoli roasts, 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).
- ☐ Reserving ½ cup of the **pasta cooking water**, drain thoroughly.

3 Prepare the remaining ingredients:

- ☐ While the pasta cooks, peel and roughly chop the **garlic**. Finely chop the **peppers**.

4 Make the sauce:

- ☐ While the pasta continues to cook, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **capers** and **chopped garlic and peppers**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned.
- ☐ Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until dark red and fragrant.
- ☐ Turn off the heat; add the **heavy cream** (shaking the bottle just before opening) and ¼ cup of **water**. Stir to combine; season with salt and pepper to taste.



5 Finish the pasta & serve your dish:

- ☐ To the pan of **sauce**, add the **cooked pasta**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, 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.
- ☐ Serve the finished pasta with the **roasted broccoli** and **remaining lemon wedges** on the side. Garnish the pasta with the **almonds** and **half the cheese**. Garnish the broccoli with the **remaining cheese**. Enjoy!

