

Romesco Turkey & Ditali Pasta

with Carrots & Spinach

4 SERVINGS

15-25 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.*

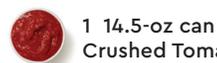


Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients



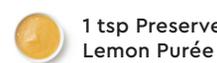
18 oz Ground Turkey 



1 14.5-oz can Crushed Tomatoes



6 Tbsps Romesco Sauce¹



1 tsp Preserved Lemon Purée



18 oz Ground Beef 



5 oz Baby Spinach



2 Tbsps Chicken Demi-Glace



2 oz Butter



3/4 lb Ditali Pasta



3/4 lb Carrots



1/4 cup Grated Parmesan Cheese



1 Tbsp Spanish Spice Blend²

1. Contains almonds 2. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.

1 Prepare the carrots

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots** and thinly slice on an angle.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 9 to 11 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 and return to the pot.



3 Cook the turkey & vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat **2 tablespoons of olive oil** on medium-high until hot.
- Add the **turkey, sliced carrots, and spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the turkey is browned and the vegetables are softened.



↩ CUSTOMIZED STEP 3 *If you chose Beef*

- Follow the directions in Step 3, using the **beef** (instead of turkey).
- Carefully drain off and discard any excess oil.

4 Make the sauce

- To the pan, add the **crushed tomatoes** (carefully, as the liquid may splatter), **romesco sauce**, and **demi-glace**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the turkey is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



↩ CUSTOMIZED STEP 4 *If you chose Beef*

- Follow the directions in Step 4, until the **beef** is cooked through (instead of turkey).

5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked sauce, spinach, butter, lemon purée, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated and the butter has melted (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **cheese**. Enjoy!

