

Pesto & Goat Cheese Fusilli

with Chard

TIME: 20-30 minutes

SERVINGS: 2

Two ingredients come together to make the sauce for this pasta: a basil, cashew, and pine nut pesto (rich with aromatic, nutty flavor), and creamy goat cheese. The quick-cooking dish gets more delicious pops of green from sautéed chard.



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Floral & Aromatic

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30
MINUTE
MEAL

Ingredients



1 bunch
CHARD



¾ lb
FUSILLI BUCATI
CORTI PASTA



2 cloves
GARLIC

Did You Know?
This pasta's hollow spiral shape gives it a springy bite.

KNICK KNACKS:



2 Tbsps
SPREADABLE
GOAT CHEESE



1 oz
PECORINO
ROMANO CHEESE



¼ cup
BASIL & CASHEW
PESTO*



¼ tsp
CRUSHED RED
PEPPER FLAKES

* contains pine nuts



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1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Separate the **chard** leaves and stems; roughly chop the leaves and thinly slice the stems.
- ☐ Grate the **Pecorino cheese** on the small side of a box grater.

2 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water and cook 8 to 9 minutes, or until al dente (still slightly firm to the bite).
- ☐ Reserving **¼ cup of the pasta cooking water**, drain thoroughly.



3 Cook the chard:

- ☐ While the pasta cooks, in a medium pan, heat a drizzle of olive oil on medium-high until hot. Add the **chopped garlic**, **sliced chard stems**, 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, 2 to 3 minutes, or until slightly softened and fragrant.
- ☐ Add the **chopped chard leaves** and **¼ cup of water** (carefully, as the water may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the chard leaves are wilted. Turn off the heat.

4 Finish the pasta:

- ☐ Add the **cooked pasta**, **pesto**, **goat cheese**, and **half the reserved pasta cooking water** to the pan of **cooked chard**. Stir until the pasta is coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste.



5 Serve your dish:

- ☐ Garnish the **finished pasta** with **half the grated Pecorino cheese** (you will have extra cheese). Enjoy!

