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.

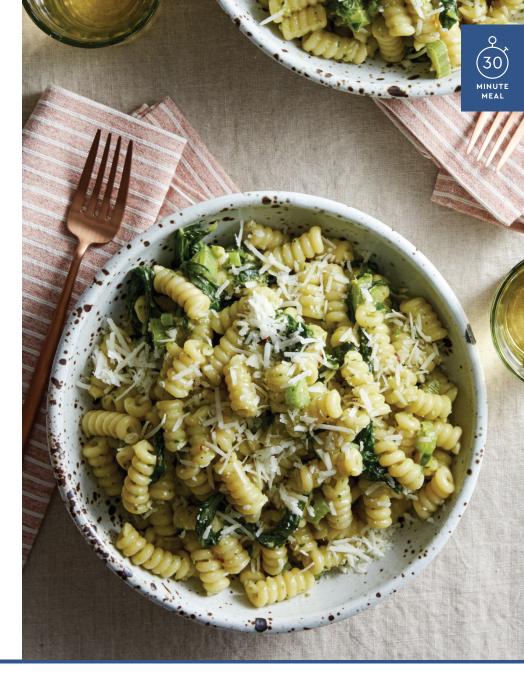


MATCH YOUR BLUE APRON WINE



Floral & Aromatic

Serve a bottle with this symbol for a great pairing.



Ingredients



1 bunch CHARD



2 cloves GARLIC



FUSILLI BUCATI CORTI PASTA



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



1/4 cup **BASIL & CASHEW** PESTO*



CRUSHED RED PEPPER FLAKES





^{*} contains pine nuts











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.
- $\hfill \Box$ Grate the $\mbox{\bf Pecorino}$ 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 1/4 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 1/4 **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!