

# Baked Ditali & Creamy Tomato Sauce

*with Broccoli & Garlic Breadcrumbs*

**TIME:** 35-45 minutes

**SERVINGS:** 2

This baked ditali (first boiled right along with broccoli) captures all the rich, comforting flavors of pasta alla vodka, with crunchy breadcrumbs to contrast the creamy tomato sauce.



## MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



## Ingredients



1/2 lb  
DITALI PASTA



4 oz  
FRESH  
MOZZARELLA  
CHEESE



1 15-oz  
CAN CRUSHED  
TOMATOES



1/2 lb  
BROCCOLI



1  
YELLOW ONION



1 clove  
GARLIC

## KNICK KNACKS:



1/4 cup  
HEAVY CREAM



1/4 cup  
PANKO  
BREADCRUMBS



1 Tbsp  
ITALIAN  
SEASONING\*



1 Tbsp  
CAPERS



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES

\* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram



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## 1 Prepare the ingredients & season the breadcrumbs:

- ☐ Preheat the oven to 475°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small pieces, keeping the florets intact.
- ☐ Peel and small dice the **onion**.
- ☐ Tear the **cheese** into small pieces.
- ☐ Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester). In a bowl, combine the garlic paste and **breadcrumbs**. Stir in enough olive oil to moisten; season with salt and pepper.



## 2 Cook the pasta & broccoli:

- ☐ Add the **pasta** and **broccoli pieces** to the pot of boiling water and cook, stirring occasionally, 4 to 5 minutes, or until the broccoli is bright green and the pasta is al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Reserving ¼ cup of the **pasta cooking water**, drain thoroughly and return to the pot.

## 3 Make the sauce:

- ☐ While the pasta and broccoli cook, in a large pan, heat a drizzle of olive oil on medium-high until hot. Add the **diced onion**, **Italian seasoning**, 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.
- ☐ Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly thickened.
- ☐ Add the **heavy cream** (shaking the bottle just before opening) and cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat and season with salt and pepper to taste.



## 4 Assemble the casserole:

- ☐ Stir the **sauce**, **capers**, and **reserved pasta cooking water** into the pot of **cooked pasta and broccoli**; season with salt and pepper.
- ☐ Transfer to a baking dish. Evenly top with the **cheese** and **seasoned breadcrumbs**.



## 5 Bake the casserole & serve your dish:

- ☐ Bake the **casserole** 8 to 10 minutes, or until lightly browned and bubbly around the edges. Remove from the oven and immediately drizzle with olive oil. Let stand for at least 2 minutes before serving. Enjoy!