

# Cavatappi Pasta & Yellow Tomato Sauce

with Zucchini & Capers

2 SERVINGS | 25-35 MINS

 **Blue Apron**  
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1 Zucchini



2 Tbsps Mascarpone Cheese



6 oz Cavatappi Pasta



1 Bell Pepper



2 cloves Garlic



1 Tbsp Capers



1 14-oz can Whole Peeled Yellow Tomatoes



1 Sweet or Yellow Onion



¼ cup Grated Parmesan Cheese



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.



## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.



## 2 Brown the zucchini

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt and pepper. Continue to cook, stirring occasionally, 1 to 2 minutes, or until browned.
- Transfer to a plate.
- Wipe out the pan.



## 3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 7 to 9 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.



## 4 Make the sauce

- Place the **tomatoes** in a bowl; gently break apart with your hands.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.



### Step 4 continued:

- Add the **sliced onion** and **sliced pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **capers** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until the sauce is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## CUSTOMIZED STEP 4 If you chose Pork Sausage

- Place the **tomatoes** in a bowl; gently break apart with your hands.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sausage**. Cook, without stirring, 4 to 5 minutes, or until lightly browned.
- Add the **chopped garlic, sliced onion, and sliced pepper**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 3 to 4 minutes, or until softened.
- Add the **capers** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until the sauce is thickened and the sausage is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **browned zucchini, sauce, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!

