

Roasted Red Pepper Pasta

with Broccoli & Parmesan Cheese

2 OR 4 SERVINGS | 20-30 MINS

 **Blue Apron**
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Ingredients



6 oz Lumaca Rigata Pasta or $\frac{3}{4}$ lb for 4 servings



2 cloves Garlic



$\frac{1}{2}$ cup Part-Skim Ricotta Cheese or 1 cup for 4 servings



2 Tbsps Tomato Paste or $\frac{1}{4}$ cup for 4 servings



1 oz Sliced Roasted Red Peppers or 2 oz for 4 servings



1 Tbsp Capers



$\frac{1}{4}$ cup Cream or $\frac{1}{2}$ cup for 4 servings



1 $\frac{1}{2}$ tsps Calabrian Chile Paste or 1 Tbsp for 4 servings



$\frac{1}{2}$ lb Broccoli or 1 lb for 4 servings



$\frac{1}{4}$ cup Grated Parmesan Cheese



1 oz Butter or 2 oz for 4 servings



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Hey, Chef! If you chose to increase the serving size for this recipe, look for specialized directions in italics in the steps below.

1 Prepare & roast the broccoli

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot or *large pot if you're cooking 4 servings* $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the **broccoli**. Cut off and discard the bottom $\frac{1}{2}$ inch of the stem, then cut the broccoli into small florets.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 5 to 7 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** or *1 cup if you're cooking 4 servings*, drain thoroughly.



3 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Finely chop the **peppers**.
- In a bowl, combine the **ricotta**, **half the parmesan**, and a drizzle of **olive oil**; season with salt and pepper.



4 Make the sauce

- In a large pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **capers**, **chopped garlic**, and **chopped peppers**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Add the **cream** and $\frac{1}{4}$ cup of **water** or *$\frac{1}{2}$ cup of water if you're cooking 4 servings* (carefully, as the liquid may splatter). Stir to combine. Taste, then season with salt and pepper if desired.



5 Finish the pasta & serve your dish

- To the pan of **sauce**, add the **cooked pasta**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the pasta is coated (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.
- On a serving plate, spread the **seasoned ricotta** into an even layer. Top with the **roasted broccoli**.
- Serve the **finished pasta** with the **finished broccoli** on the side. Garnish with the **remaining parmesan**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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