

Lumaca Rigata Pasta

with Capers & Garlic Bread

TIME: 20-30 minutes

SERVINGS: 2

This lightly creamy lumaca rigata pasta gets pops of briny flavor from capers. We're serving it with an irresistible side of garlic bread—simply baguette slices drizzled with a combination of olive oil, garlic, parmesan, and Italian seasoning, then oven-toasted.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



30
MINUTE
MEAL

Ingredients



6 oz
LUMACA RIGATA
PASTA



2 cloves
GARLIC



1
SMALL BAGUETTE



1 bunch
KALE

KNICK KNACKS:



1/4 cup
CREAM



2 Tbsps
TOMATO PASTE



1/4 cup
GRATED
PARMESAN
CHEESE



1 Tbsp
CAPERS



1 Tbsp
ITALIAN
SEASONING*

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



Download our iOS or Android app to watch how-to videos, manage your account, and track your deliveries.



1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the **baguette**.
- ☐ Peel the **garlic**. Finely chop 1 clove; using the flat side of your knife, smash until it resembles a paste (or use a zester). Roughly chop the remaining clove.
- ☐ Remove and discard the stems of the **kale**; roughly chop the leaves.

2 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water and cook 9 to 11 minutes, or until 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 garlic bread:

- ☐ While the pasta cooks, line a sheet pan with aluminum foil. Place the **halved baguette** on the foil, cut side up.
- ☐ To make the garlic oil, in a bowl, combine the **garlic paste**, **half the Italian seasoning**, **half the cheese**, and **2 tablespoons of olive oil**; season with salt and pepper.
- ☐ Evenly top the baguette with the garlic oil. Toast in the oven 6 to 8 minutes, or until the baguette is lightly browned and crispy. Remove from the oven. Loosely cover with aluminum foil to keep warm.

4 Cook the kale:

- ☐ While the baguette toasts, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic** and **capers**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- ☐ Add the **tomato paste** and **remaining Italian seasoning**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and fragrant.
- ☐ Add the **chopped kale** and **1 cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until the liquid is thickened. Turn off the heat and season with salt and pepper to taste.



5 Finish the pasta & serve your dish:

- ☐ To the pot of **cooked pasta**, add the **cooked kale**, **cream** (shaking the bottle before opening), and **half the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until the pasta is coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste.
- ☐ Serve the finished pasta with the **garlic bread** on the side. Garnish the pasta with the **remaining cheese**. Enjoy!

