

Pesto Pasta

with Broccoli & Lemon Ricotta

2 SERVINGS

20-30 MINS

 Blue Apron

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 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1 oz Sliced Roasted Red Peppers



½ cup Part-Skim Ricotta Cheese



6 oz Elicoidali Pasta



2 cloves Garlic



⅓ cup Basil Pesto



2 Tbsps Mascarpone Cheese



½ lb Broccoli



1 Lemon



0.7 oz Grana Padano Cheese



¼ tsp Crushed Red Pepper Flakes

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.
- Cut off and discard the bottom $\frac{1}{2}$ inch of the **broccoli** stem; roughly chop the broccoli.
- Peel and roughly chop **2 cloves of garlic**.
- Quarter and deseed the **lemon**.
- Grate the **Grana Padano** on the small side of a box grater.
- Roughly chop the **peppers**.



↻ ADDITIONAL STEP *If you chose Pork Sausage*

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

2 Cook the broccoli

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped broccoli**, **chopped garlic**, 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 occasionally, 5 to 7 minutes, or until lightly browned and slightly softened.
- Add $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 3 to 4 minutes, or until the broccoli is softened and the water has cooked off.
- Turn off the heat.



↻ CUSTOMIZED STEP 2 *If you chose Pork Sausage*

- Cook the broccoli as directed, using the pan of reserved fond.

3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 minutes, or until al dente (still slightly firm to the bite).
- Turn off the heat.
- Reserving $\frac{1}{4}$ **cup of the pasta cooking water**, drain thoroughly.



4 Make the lemon ricotta

- In a bowl, combine the **ricotta**, **half the grated Grana Padano**, and the **juice of 2 lemon wedges**. Season with salt and pepper.



5 Finish the pasta & serve your dish

- To the pan of **cooked broccoli**, add the **cooked pasta**, **mascarpone**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated.
- Turn off the heat. Stir in the **pesto** and **chopped peppers** until thoroughly coated and combined (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **lemon ricotta** and **remaining grated Grana Padano**. Serve the **remaining lemon wedges** on the side. Enjoy!



↻ CUSTOMIZED STEP 5 *If you chose Pork Sausage*

- Finish the pasta and serve your dish as directed, adding the **cooked sausage** to the pan.