

Creamy Pesto Cavatelli

with Mushrooms & Spicy Breadcrumbs

2 SERVINGS

⌚ 25-35 MINS

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Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



¼ cup Panko Breadcrumbs



¼ tsp Crushed Red Pepper Flakes



10 oz Fresh Cavatelli Pasta¹



2 cloves Garlic



2 Tbsps Mascarpone Cheese



½ lb Mushrooms



4 oz Grape Tomatoes



⅓ cup Basil Pesto

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¹ previously frozen

*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.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **mushrooms**.
- Halve the **tomatoes**.



2 Make the spicy breadcrumbs

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **breadcrumbs** and **half the chopped garlic**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned.
- Turn off the heat and stir in **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.
- Transfer to a plate; immediately season with salt.
- Wipe out the pan.



3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 11 to 13 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.



↻ ADDITIONAL STEP *If you chose Pork Sausage*

- In the same pan, heat **2 teaspoons 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. Cover with foil to keep warm.

4 Cook the vegetables

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 1 to 2 minutes, or until browned.
- Add the **halved tomatoes** and **remaining chopped garlic**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and softened. 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 **cooked vegetables** 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.
- Add the **mascarpone** and **pesto**; stir to combine (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** garnished with the **spicy breadcrumbs**. Enjoy!



↻ CUSTOMIZED STEP 5 *If you chose Pork Sausage*

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

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.

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