

# Creamy Tomato Fettuccine

*with Mushrooms & Garlic-Thyme Breadcrumbs*

**TIME:** 25-35 minutes

**SERVINGS:** 2

Ribbons of fettuccine are tossed in a savory tomato and goat cheese sauce—along with mushrooms and zucchini sautéed with woodsy thyme. It all gets easy, delicious contrast from a finishing layer of crispy breadcrumbs, pan-toasted with garlic and more fresh thyme.



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30  
MINUTE  
MEAL

## Ingredients



1/2 lb  
FRESH  
FETTUCCHINE  
PASTA\*



4 oz  
CREMINI  
MUSHROOMS



1  
ZUCCHINI



2 cloves  
GARLIC



1 bunch  
THYME

## KNICK KNACKS:



1/4 cup  
PANKO  
BREADCRUMBS



2 Tbsps  
TOMATO PASTE



3 Tbsps  
SPREADABLE  
GOAT CHEESE



1/4 cup  
GRATED  
PARMESAN  
CHEESE



2 Tbsps  
BUTTER



1  
SHALLOT



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES

\* previously frozen



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## 1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and finely chop the **garlic**.
- ☐ Thinly slice the **mushrooms**.
- ☐ Quarter the **zucchini** lengthwise; cut crosswise into 1/4-inch-thick pieces. Peel and thinly slice the **shallot**.

## 2 Make the garlic-thyme breadcrumbs:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **breadcrumbs**, **half the chopped garlic**, and **half the whole thyme sprigs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until golden brown and fragrant.
- ☐ Transfer to a plate and immediately season with salt and pepper. Carefully remove and discard the thyme sprigs. Wipe out the pan.



## 3 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, 2 to 3 minutes, or until lightly browned.
- ☐ Add the **sliced zucchini and shallot**, **remaining chopped garlic**, and **remaining whole thyme sprigs**; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- ☐ Carefully remove and discard the thyme sprigs.

## 4 Make the sauce:

- ☐ Add the **tomato paste** to the pan; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and fragrant.
- ☐ Add **3/4 cup of water** 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, 3 to 4 minutes, or until slightly thickened and the vegetables are softened. Turn off the heat. Season with salt and pepper to taste.



## 5 Cook the pasta:

- ☐ While the sauce cooks, using your hands, carefully separate the strands of the **pasta**; add to the pot of boiling water and cook, stirring occasionally, 2 to 3 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Reserving **1/4 cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 6 Finish & serve your dish:

- ☐ To the pot of **cooked pasta**, add the **cooked vegetables and sauce**, **butter**, **goat cheese**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the pasta is coated. (If the pasta seems dry, gradually add the remaining cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste.
- ☐ Serve the finished pasta garnished with the **garlic-thyme breadcrumbs** and **parmesan cheese**. Enjoy!