

Fresh Basil Fettuccine & Yellow Tomato Sauce

with Roasted Red Peppers

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



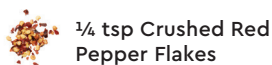
3 oz Diced Pancetta 



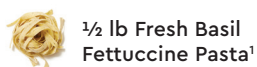
1 oz Sliced Roasted Red Peppers



1/4 cup Grated Parmesan Cheese



1/4 tsp Crushed Red Pepper Flakes



1/2 lb Fresh Basil Fettuccine Pasta¹



1 Zucchini



1 Tbsp Capers



1/4 cup Cream



1 14-oz can Whole Peeled Yellow Tomatoes



2 cloves Garlic



1 oz Butter



1 tsp Whole Dried Oregano

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

Cook along on the app



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¹ previously frozen

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Remove the **pasta** from the refrigerator to bring to room temperature.
- Fill a large 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**.
- Quarter the **zucchini** lengthwise, then cut crosswise into $\frac{1}{2}$ -inch pieces.
- Roughly chop the **peppers**.
- Place the **tomatoes** in a bowl; gently break apart with your hands.



↔ ADDITIONAL STEP *If you chose Pancetta*

- In a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

2 Cook the zucchini

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **zucchini pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **capers and chopped garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until lightly browned.



↔ CUSTOMIZED STEP 2 *If you chose Pancetta*

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

3 Make the sauce

- To the pan of **cooked zucchini**, add the **chopped peppers, crushed tomatoes** (carefully, as the liquid may splatter), **oregano**, 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 frequently, 4 to 6 minutes, or until slightly thickened. Turn off the heat.



4 Cook the pasta

- Meanwhile, using your hands, carefully separate the strands of the **pasta** and add to the pot of boiling water. Cook, stirring occasionally, 3 to 4 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.



5 Finish & serve your dish

- To the pot of **cooked pasta**, add the **sauce, butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the butter is melted and thoroughly combined.
- Turn off the heat and stir in the **cream** until the pasta is coated (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 **cheese**. Enjoy!



↔ CUSTOMIZED STEP 5 *If you chose Pancetta*

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