

# Mafalda Pasta in Creamy Roasted Pepper-Tomato Sauce with Cheesy Bread

TIME: 35-45 minutes

SERVINGS: 4

The tomato sauce for our pasta gets a boost of vibrant flavor from roasted sweet peppers, briny capers, and more—rounded out by rich cream. It's all complete with a side of Italian-seasoned cheesy bread.



## MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 lb  
MAFALDA PASTA



1 14-oz can  
WHOLE PEELED  
SAN MARZANO  
TOMATOES



1  
SMALL BAGUETTE



1 Tbsp  
CAPPERS



1/4 cup  
GRATED  
PECORINO  
CHEESE



2 Tbsps  
BUTTER



1/2 lb  
SWEET PEPPERS



2 cloves  
GARLIC



1 bunch  
PARSLEY



1/4 cup  
CREAM



2 oz  
FONTINA CHEESE



1 Tbsp  
ITALIAN  
SEASONING\*

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





## 1 Prepare the ingredients:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Heat a large pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**; remove and discard the cores. Thinly slice crosswise into rings.
- Peel and roughly chop the **garlic**.
- Place the **tomatoes** in a bowl; gently break apart with your hands.
- Halve the **baguette**.
- Grate the **fontina cheese** on the large side of a box grater.
- Roughly chop the **parsley** leaves and stems.

## 2 Roast the peppers:

- Line a sheet pan with aluminum foil. Place the **sliced peppers** on the foil. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan.
- Roast 9 to 11 minutes, or until slightly softened. Leaving the oven on, remove from the oven.

## 3 Make the sauce:

- While the peppers roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened and fragrant.
- Add the **tomatoes** (carefully, as the liquid may splatter), **capers**, and **half the Italian seasoning**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until thickened. Turn off the heat. Season with salt and pepper to taste.

## 4 Cook the pasta:

- While the sauce cooks, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 10 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 Make the cheesy bread:

- Place the **baguette**, cut side up, on the other side of the sheet pan of **roasted peppers**. Evenly top with the **grated fontina cheese** and **remaining Italian seasoning**; season with salt and pepper.
- Bake 7 to 9 minutes, or until the peppers are softened and the cheese is melted. Remove from the oven. Transfer the cheesy bread to a cutting board and carefully cut in half.

## 6 Finish the pasta & serve your dish:

- To the pot of **cooked pasta**, add the **sauce**, **cream** (shaking the bottle before opening), **butter**, and **roasted peppers**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the butter is melted. (If the sauce seems dry, gradually add the reserved pasta cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste.
- Garnish the finished pasta with the **pecorino cheese** and **chopped parsley**. Serve with the **cheesy bread** on the side. Enjoy!