

# Mafalda Pasta & Roasted Broccoli

with Creamy Brown Butter-Tomato Sauce

2 SERVINGS

⌚ 20-30 MINS

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

## Ingredients

Customized ingredients

ADDED:



10 oz Tail-On Shrimp<sup>1</sup> 



¼ cup Labneh Cheese



2 Tbsps Tomato Paste



6 oz Mafalda Pasta



1 clove Garlic



¼ cup Cream



2 Tbsps Sliced Roasted Almonds



½ lb Broccoli



1 oz Butter



1 8-oz can Tomato Sauce



1 Tbsp Za'atar Seasoning<sup>2</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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1. peeled & deveined 2. Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper  
\*Ingredients may be replaced and quantities may vary.



## 1 Prepare & roast the broccoli

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Line a sheet pan with foil.
- Wash and dry the **broccoli**; cut off and discard the bottom  $\frac{1}{2}$  inch of the stem. Cut the broccoli into small florets.
- Transfer to the sheet pan. Drizzle with **olive oil** and season with salt, pepper, and **half the za'atar**. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



## 2 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.



## 3 Prepare the remaining ingredients & make the cream sauce

- Meanwhile, peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, whisk together the **labneh, cream, and as much of the garlic paste as you'd like**. Season with salt and pepper.



### ↪ ADDITIONAL STEP If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In a medium pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Transfer to a plate.
- Wipe out the pan.

## 4 Make the brown butter-tomato sauce

- In a medium pan, heat the **butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 2 to 3 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Add the **tomato paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **tomato sauce** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly thickened. Turn off the heat.



### ↪ CUSTOMIZED STEP 4 If you chose Shrimp

- Make the brown butter-tomato sauce as directed, using the same pan used to cook the shrimp.

## 5 Finish the pasta & serve your dish

- To the pan of **brown-butter tomato sauce**, add the **cooked pasta and reserved pasta cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until coated.
- Turn off the heat. Stir in the **cream sauce** until thoroughly combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **roasted broccoli and almonds**. Garnish with **as much of the remaining za'atar as you'd like**. Enjoy!



### ↪ CUSTOMIZED STEP 5 If you chose Shrimp

- Finish the pasta and serve your dish, topping the pasta with the **cooked shrimp** before the broccoli.