

# Fresh Cavatelli Pasta & Basil Pesto

with Corn & Zucchini

4 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](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1 bunch Parsley



1 oz Butter



¼ tsp Crushed Red Pepper Flakes



1 lb Fresh Cavatelli Pasta<sup>1</sup>



2 Zucchini



2 Tbsps Mascarpone Cheese



¼ cup Cream



2 ears of Corn



2 cloves Garlic



0.7 oz Grana Padano Cheese



⅓ cup Basil Pesto



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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<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.

## 1 Prepare the ingredients

- 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.
- Quarter the **zucchini** lengthwise, then thinly slice crosswise.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **Grana Padano** on the small side of a box grater.
- Roughly chop the **parsley** leaves and stems.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 11 to 13 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



### ↪ ADDITIONAL STEP *If you chose Pork Sausage*

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle 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 bit (or fond) in the pan, transfer to a bowl.

## 3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **corn kernels**, **chopped garlic**, 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 occasionally, 2 to 3 minutes, or until lightly browned.
- Turn off the heat. Taste, then season with salt and pepper if desired.



### ↪ CUSTOMIZED STEP 3 *If you chose Pork Sausage*

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

## 4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables**, **butter**, **cream**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat and stir in the **pesto** and **mascarpone** until combined and 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 **chopped parsley** and **grated Grana Padano**. Enjoy!



### ↪ CUSTOMIZED STEP 4 *If you chose Pork Sausage*

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