

Hand-Cut Pappardelle

with Calabrian Chile-Tomato Sauce & Kale

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 


 4 oz Grape Tomatoes

 0.7 oz Grana Padano Cheese

 6 Fresh Pasta Sheets¹

 1 Shallot

 2 Tbsps Tomato Paste

 1 ½ tsps Calabrian Chile Paste

 1 bunch Kale

 2 cloves Garlic

 2 Tbsps Mascarpone Cheese



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.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium 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**.
- Peel and thinly slice the **shallot**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Halve the **tomatoes**.
- Stack the **pasta sheets** on a work surface. Cut lengthwise into $\frac{1}{2}$ -inch-wide pieces; carefully separate the layers.
- Grate the **Grana Padano** on the small side of a box grater.



➡ 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 vegetables & make the sauce

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic** and **sliced shallot**. Cook, stirring constantly, 1 to 2 minutes, or until slightly softened.
- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.



Step 2 continued:

- Add the **halved tomatoes** and $\frac{1}{4}$ cup of **water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the liquid is slightly reduced in volume.

↩ CUSTOMIZED STEP 2 *If you chose Pancetta*

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

3 Cook the pasta

- Meanwhile, add the **prepared pasta** to the pot of boiling water. Cook, stirring occasionally, 1 to 2 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.



4 Finish the pasta & serve your dish

- To the pan of **cooked vegetables and sauce**, add the **cooked pasta** and **half the reserved pasta cooking water**. Cook on medium-high, stirring gently, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **grated Grana Padano**. Enjoy!



↩ CUSTOMIZED STEP 4 *If you chose Pancetta*

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