

Creamy Butternut Squash Pasta Bake

with Spinach & Walnuts

2 SERVINGS

⌚ 30-40 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 for ingredients (denoted with an ) and instructions tailored to you.*

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


Ingredients

Customized ingredients

ADDED:

 3 oz Diced Pancetta 

 1 Tbsp Capers


 4 oz Fresh Mozzarella Cheese

 1 Tbsp Verjus Blanc


 1/4 cup Grated Parmesan Cheese


 6 oz Mafalda Pasta

 1 clove Garlic

 3 oz Baby Spinach


 1/4 cup Cream

 1/4 cup Roasted Walnuts

 1/4 cup Panko Breadcrumbs

 1/2 lb Diced Butternut Squash

 1 bunch Rosemary

 2 Tbsps Mascarpone Cheese

 1/4 tsp Crushed Red Pepper Flakes

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the squash

- 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.
- Wash and dry the fresh produce.
- Place the **squash** and **half the rosemary sprigs** in a baking dish. Drizzle with **olive oil**; season with salt and pepper. Add **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Toss to coat. Arrange in an even layer.
- Roast 15 minutes.
- Leaving the oven on, remove from the oven. Carefully remove and discard the **rosemary sprigs**.



2 Cook the pasta & wilt the spinach

- Meanwhile, add the **pasta** to the pot of boiling water. Cook 10 to 12 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Drain thoroughly and return to the pot. Add the **spinach** (handfuls at a time) and stir until wilted and combined.



3 Make the breadcrumb topping

- Meanwhile, finely chop the **walnuts**.
- Pick the **remaining rosemary** leaves off the stems; finely chop the leaves.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **chopped walnuts, chopped rosemary leaves, parmesan, breadcrumbs**, and **as much of the garlic paste as you'd like**.



4 Finish & serve your dish

- To the baking dish of **partially roasted squash**, carefully add the **cooked pasta and spinach, cream, capers, verjus** and **half the mascarpone** (you will have extra). Season with salt and pepper; toss to thoroughly combine.
- Top with the **mozzarella** (tearing into bite-sized pieces before adding) and **breadcrumb topping**.
- Bake 7 to 9 minutes, or until the breadcrumbs are lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving. Enjoy!



5 CUSTOMIZED STEP 4 If you chose Pancetta

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