



FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an sicon) and instructions tailored to you.*

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



¼ cup Roasted Walnuts



¼ cup Panko Breadcrumbs



½ lb Diced Butternut Squash



1 bunch Rosemary



2 Tbsps Mascarpone Cheese



¼ tsp Crushed Red Pepper Flakes



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

Cook along on the app

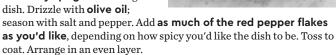
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"Alexa, find Blue Apron recipes."

Prepare & roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot 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;



- 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.





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.
- Transfer to a paper towel-lined plate.

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!



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



