

Calabrian Pasta & Squash

with Ricotta Cheese

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.*

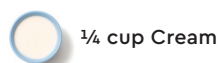
Ingredients

Customized ingredients

ADDED:



3 oz Diced Pancetta 



¼ cup Cream



1 ½ tps Calabrian Chile Paste



6 oz Mafalda Pasta



1 Delicata Squash



½ cup Part-Skim Ricotta Cheese



¼ tsp Crushed Red Pepper Flakes



2 cloves Garlic



6 oz Kale



1 oz Butter



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

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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.
- Line a sheet pan with foil.
- Wash and dry the fresh produce.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut the squash crosswise into $\frac{1}{2}$ -inch-thick pieces.
- Place on the sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Separate the **kale** leaves from the stems; discard the stems and roughly chop the leaves.
- In a bowl, combine the **ricotta** and a drizzle of **olive oil**; season with salt and pepper.



3 Cook the pasta

- 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.
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



↔ ADDITIONAL STEP If you chose Pancetta

- Meanwhile, 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.

4 Cook the kale

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **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 constantly, 30 seconds to 1 minute, 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 $\frac{1}{4}$ cup of **water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until the kale is wilted and the water has cooked off. Turn off the heat.



↔ CUSTOMIZED STEP 4 If you chose Pancetta

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

5 Finish & serve your dish

- To the pot of **cooked pasta**, add the **roasted squash, cooked kale, cream, butter, half the reserved pasta cooking water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook on medium-high, stirring frequently, 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. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **seasoned ricotta**. Enjoy!



↔ CUSTOMIZED STEP 5 If you chose Pancetta

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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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