

Lemon Pasta & Vegetables

with Garlic Breadcrumbs

2 SERVINGS

⌚ 25-35 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:



10 oz Hot Italian Pork Sausage 



1 Tbsp Capers



1 oz Salted Butter



¼ tsp Crushed Red Pepper Flakes



6 oz Orecchiette Pasta



1 Shallot



1 clove Garlic



¾ cup Grated Romano Cheese



1 Zucchini



4 oz Mushrooms



1 Lemon



¾ cup Panko Breadcrumbs



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 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.
- Thinly slice the **mushrooms**.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Peel and thinly slice the **shallot**.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 2 teaspoons. Quarter and deseed the lemon.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, uncovered, 9 to 11 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.



3 Make the garlic breadcrumbs

- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **breadcrumbs** and **half the garlic paste**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until browned.
- Transfer to a bowl.
- Wipe out the pan.



4 Cook the vegetables

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



Step 4 continued:

- Add the **sliced shallot**, **capers**, **remaining garlic paste**, 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 frequently, 1 to 3 minutes, or until softened.
- Turn off the heat.

CUSTOMIZED STEP 4 If you chose Sausage

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced mushrooms** and **sliced zucchini**. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, until lightly browned.
- Add the **sliced shallot**, **capers**, **remaining garlic paste**, 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 frequently, 1 to 3 minutes, or until the vegetables are softened and the sausage is cooked through.
- Turn off the heat.

5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables**, **butter**, **lemon zest**, **the juice of 2 lemon wedges**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and 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** garnished with the **garlic breadcrumbs** and **cheese**. Serve the **remaining lemon wedges** on the side. Enjoy!



CUSTOMIZED STEP 5 If you chose Sausage

- Finish the pasta and serve your dish as directed, using the **cooked sausage and vegetables**.

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.

Blue Apron, LLC, New York, NY 10005

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