

Pesto Pasta

with Fresh Tomatoes & Parmesan Cheese

2 SERVINGS

⌚ 15-25 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 oz Sliced Roasted Red Peppers



2 Tbsps Mascarpone Cheese



½ lb Fresh Basil Fettuccine Pasta¹



4 oz Grape Tomatoes



⅓ cup Basil Pesto



¼ tsp Crushed Red Pepper Flakes



1 Zucchini



2 Scallions



¼ cup Grated Parmesan 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

- Remove the **pasta** from the refrigerator to bring to room temperature.
- 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.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**; place in a bowl. Drizzle with **olive oil** and season with salt and pepper. Stir to coat.
- Roughly chop the **peppers**.



ADDITIONAL STEP If you chose Sausage

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl. Cover with foil to keep warm.

2 Cook the zucchini

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced white bottoms of the scallions** 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 2 minutes, or until softened and combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 2 If you chose Sausage

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

3 Cook the pasta

- Meanwhile, using your hands, carefully separate the strands of **pasta**.
- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 3 to 4 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{4}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **seasoned tomatoes, cooked zucchini, chopped peppers, pesto, mascarpone, 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 **parmesan** and **sliced green tops of the scallions**. Enjoy!



CUSTOMIZED STEP 4 If you chose Sausage

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