



Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🔄



1 oz Sliced Roasted Red Peppers



2 Tbsps Mascarpone Cheese



½ lb Fresh Basil Fettuccine Pasta

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or

at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*



4 oz Grape Tomatoes



1/3 cup Basil Pesto



¼ tsp Crushed Red Pepper Flakes



1 Zucchini



2 Scallions



1/4 cup Grated
Parmesan Cheese



Serve with Blue Apron

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 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.



- 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.

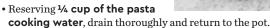


CUSTOMIZED STEP 2 If you chose Sausage

- 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.





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.

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