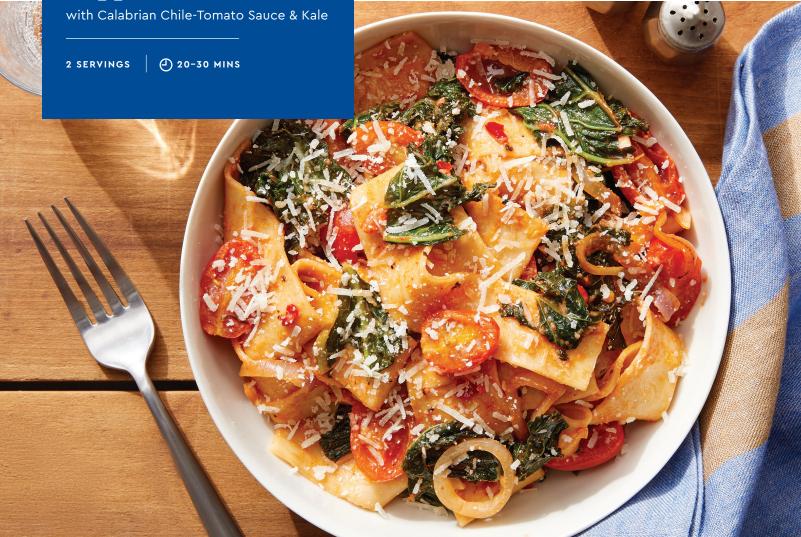
Hand-Cut Pappardelle





Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🔄



2 cloves Garlic



2 Tbsps Tomato



6 Fresh Pasta Sheets¹

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



2 Tbsps Mascarpone Cheese



1 ½ tsps Calabrian Chile Paste



6 oz Kale



1 Shallot



1/4 cup Grated
Parmesan Cheese



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

^{1.} previously froze

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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.
- Peel and roughly chop 2 cloves of garlic.
- Peel and thinly slice the shallot.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Halve the tomatoes.
- Stack the pasta sheets on a work surface. Cut lengthwise into 1/2-inchwide pieces; carefully separate the layers.



- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the chopped garlic and sliced shallot. Cook, stirring constantly, 1 to 2 minutes, 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 the tomato paste and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add the halved tomatoes and 1/4 cup of water (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the liquid is slightly reduced in volume.

CUSTOMIZED STEP 2 If you chose Sausage

- In a large 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, 3 to 4 minutes, or until lightly browned.

Customized Step 2 continued:

- Add the **chopped garlic** and **sliced shallot**. Cook, stirring frequently, 1 to 2 minutes, 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 the tomato paste and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add the halved tomatoes and 1/4 cup of water (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the liquid is slightly reduced in volume and the sausage is cooked through.

3 Cook the pasta

- Meanwhile, add the prepared pasta to the pot of boiling water. Cook, stirring occasionally, 1 to 2 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving 1/2 cup of the pasta cooking water, drain thoroughly.



4 Finish the pasta & serve your dish

• To the pan of cooked vegetables and sauce, add the cooked pasta and half the reserved pasta cooking water. Cook on medium-high, stirring gently, 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



- Turn off the heat. Stir in the mascarpone until combined. Taste, then season with salt and pepper if desired.
- Serve the finished pasta garnished with the parmesan. Enjoy!



CUSTOMIZED STEP 4 If you chose Sausage

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

