

Spring Pea & Pancetta Pasta

with Asparagus, Lemon & Soft-Boiled Eggs

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients



3 oz Diced Pancetta



4 oz Sugar Snap Peas



1 Shallot



¼ cup Grated Parmesan Cheese



2 Pasture-Raised Eggs



6 oz Asparagus



1 bunch Mint



2 Tbsps Mascarpone Cheese



10 oz Fresh Cavatelli Pasta¹



5 oz Baby Spinach



1 Lemon



¼ tsp Crushed Red Pepper Flakes

WHY WE LOVE THIS DISH

Verdant vegetables abound in this fresh pasta dish, thanks to the crisp snap peas, tender spinach, and asparagus we're tossing with a bright, creamy sauce of zesty lemon and silky mascarpone cheese—plus a finishing sprinkle of pan-crisped pancetta (an Italian salt-cured meat) for incredible depth of flavor.



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

¹. previously frozen



"Alexa, find Blue Apron recipes."

1 Make the soft-boiled eggs

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, carefully add the **eggs** and cook 7 minutes for soft-boiled, or until your desired degree of doneness.
- Leaving the pot of water boiling, using a slotted spoon or tongs, carefully transfer the eggs to a strainer. Rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, carefully peel the cooked eggs. Season with salt and pepper.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Pull off and discard the tough string that runs the length of each **snap pea** pod. Halve the peas crosswise.
- Snap off and discard the tough, woody stem ends of the **asparagus**; cut crosswise into 1-inch pieces (keeping the pointed tips intact).
- Peel and medium dice the **shallot**.
- Using a zester or the small side of a box grater, finely grate the **lemon**. Quarter and deseed the lemon.
- Pick the **mint** leaves off the stems.



3 Cook the pancetta

- In a large pan (nonstick, if you have one), heat a drizzle 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 pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 11 to 13 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving **1 cup of the pasta cooking water**, drain thoroughly.



5 Cook the vegetables

- Meanwhile, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved peas** and **asparagus pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly softened.
- Add the **diced shallot**. Season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **spinach** 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 the spinach is wilted.



6 Finish the pasta & serve your dish

- Transfer the **cooked pasta** to the pan of **cooked vegetables**.
- Add the **mascarpone**, **lemon zest**, **half the parmesan**, **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 the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Turn off the heat.
- Serve the **finished pasta** topped with the **seasoned eggs**, **cooked pancetta**, **mint leaves** (tearing just before adding), and **remaining parmesan**. Serve the **remaining lemon wedges** on the side. Enjoy!

