

Roasted Red Pepper Pasta

with Broccoli & Parmesan Cheese

2 SERVINGS

🕒 20-30 MINS

 **Blue Apron**

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

Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🔗



1 Tbsp Capers



¼ cup Cream



1 ½ tps Calabrian Chile Paste



6 oz Elicoidali Pasta



½ lb Broccoli



¼ cup Grated Parmesan Cheese



1 oz Salted Butter



1 oz Sliced Roasted Red Peppers



2 cloves Garlic



½ cup Part-Skim Ricotta Cheese



2 Tbsps Tomato Paste

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the broccoli

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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 **broccoli**. Cut off and discard the bottom $\frac{1}{2}$ inch of the stem; cut the broccoli into small florets.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



↻ ADDITIONAL STEP *If you chose Sausage*

- In a medium pan, 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. Turn off the heat.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

2 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 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.



3 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Finely chop the **peppers**.
- In a bowl, combine the **ricotta**, **half the parmesan**, and a drizzle of **olive oil**. Season with salt and pepper.



4 Make the sauce

- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **capers**, **chopped garlic**, and **chopped peppers**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- 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.
- Turn off the heat. Add the **cream** and $\frac{1}{4}$ cup of **water** (carefully, as the liquid may splatter). Stir to combine.
- Taste, then season with salt and pepper if desired.



↻ CUSTOMIZED STEP 4 *If you chose Sausage*

- Make the sauce as directed, using the pan of reserved fond.

5 Finish the pasta & serve your dish

- To the pan of **sauce**, add the **cooked pasta**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated and combined (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.
- Divide the **seasoned ricotta** between two dishes; spread into an even layer. Top with the **roasted broccoli**.
- Serve the **finished pasta** with the **finished broccoli** on the side. Garnish with the **remaining parmesan**. Enjoy!



↻ CUSTOMIZED STEP 5 *If you chose Sausage*

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

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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.

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