

Truffle & Pancetta Pasta

with Asparagus & Spinach

2 SERVINGS


⌚ 30-40 MINS


 **Blue Apron**
blueapron.com




Ingredients


 3 oz Diced Pancetta


 3 oz Radishes

 3 oz Baby Spinach


 ¼ cup Grated Parmesan Cheese


 1 Tbsp Verjus Blanc


 ¼ tsp Truffle Zest Seasoning¹

 10 oz Fresh Cavatelli Pasta²

 1 Shallot


 1 bunch Chives

 1 oz Salted Butter


 1 Tbsp Whole Grain Dijon Mustard

 6 oz Asparagus

 2 oz Arugula

 2 Tbsps Mascarpone Cheese

 1 Tbsp Sherry Vinegar

 2 Tbsps Roasted Pistachios

WHY WE LOVE THIS DISH

To celebrate the first signs of spring, we're tossing toothsome cavatelli (perfectly tubular for catching saucy bites) with verdant asparagus and a bright, creamy sauce of mascarpone, tangy verjus blanc, savory pancetta, truffle zest, and more. It's all complete with a fresh, crunchy side salad of crisp radishes, arugula, and roasted pistachios.



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

1. includes natural truffle flavor and black summer truffle 2. previously frozen



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the dressing

- 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.
- 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 thinly slice the **shallot**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Thinly slice the **chives**.
- Roughly chop the **pistachios**.
- In a large bowl, whisk together the **mustard**, **vinegar**, and **2 tablespoons of olive oil**; season with salt and pepper.



2 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.



3 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 $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.



4 Cook the vegetables

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **asparagus pieces** and **sliced shallot**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until wilted.
- Add the **verjus**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined. Turn off the heat.



5 Make the salad

- To the bowl of **dressing**, add the **arugula** and **sliced radishes**; season with salt and pepper. Toss to coat.



6 Finish the pasta & serve your dish

- To the pan of **cooked vegetables**, add the **cooked pasta**, **mascarpone**, **butter**, **cooked pancetta**, as much of the **truffle zest** as you'd like, 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** with the **salad** on the side. Garnish the pasta with the **parmesan** and **sliced chives**. Top the salad with the **chopped pistachios**. Enjoy!

