

# Ingredients



3 oz Diced Pancetta



3 oz Radishes



3 oz Baby Spinach



1/4 cup Grated Parmesan Cheese



1 Tbsp Verjus Blanc



1/4 tsp Truffle Zest Seasoning<sup>1</sup>



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



#### "Alexa, find Blue Apron recipes."

# Prepare the ingredients & make the dressing

- 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.
- · 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.



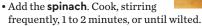
#### 3 Cook the pasta

- 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 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 verjus. Cook, stirring frequently, 30 seconds to 1 minute, or until combined. Turn off the heat.

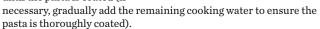
#### 5 Make the salad

• 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



- Turn off the heat.
- $\bullet$  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!

