

# Creamy Spinach & Asparagus Pasta

with Almond & Lemon Breadcrumbs

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

*Customized ingredients*

ADDED:

 3 oz Diced Pancetta 

 2 cloves Garlic


 ¼ cup Panko Breadcrumbs


 ¼ cup Grated Parmesan Cheese


 ½ lb Fettuccine Pasta

 6 oz Asparagus

 1 Shallot


 ¼ cup Cream

 2 Tbsps Sliced Roasted Almonds

 5 oz Baby Spinach

 4 oz Mushrooms

 1 Lemon

 1 oz Salted Butter

 1 tsp Quatre Épices<sup>1</sup>

## Cook along on the app



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<sup>1</sup> White Pepper, Nutmeg, Ginger & Cloves  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- 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.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 1 teaspoon. Quarter and deseed the lemon.
- Peel **2 cloves of garlic**. Roughly chop 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove.
- Peel and thinly slice the **shallot**.
- Thinly slice the **mushrooms**.
- Snap off and discard the tough, woody stem ends of the **asparagus**; cut crosswise into 1-inch pieces (keeping the pointed tips intact).



## ↺ ADDITIONAL STEP If you chose 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.

## 2 Make the almond breadcrumbs

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **almonds** and **breadcrumbs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned.
- Add the **lemon zest** and **garlic paste**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Transfer to a bowl.
- Wipe out the pan.



## ↺ CUSTOMIZED STEP 2 If you chose Pancetta

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

## 3 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{4}$  **cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 4 Cook the vegetables

- Meanwhile, in the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **asparagus pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced shallot** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Add the **butter** and  $\frac{1}{2}$  **teaspoon of the quatre épices** (you will have extra). Cook, stirring constantly, 1 to 2 minutes, or until the butter is melted and fragrant (it should smell nutty and toasted).
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted.
- Turn off the heat.



## 5 Finish the pasta & serve your dish

- Transfer the **cooked vegetables** to the pot of **cooked pasta**.
- Add the **cream**, **half the cheese**, **the juice of 2 lemon wedges**, and **half the reserved pasta water**. Cook on medium-high, stirring constantly, 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 coated). Turn off the heat.
- Serve the **finished pasta** topped with the **almond breadcrumbs** and **remaining cheese**. Serve the **remaining lemon wedges** on the side. Enjoy!



## ↺ CUSTOMIZED STEP 5 If you chose Pancetta

- Finish the pasta and serve your dish as directed, topping with the **cooked pancetta** before the breadcrumbs.