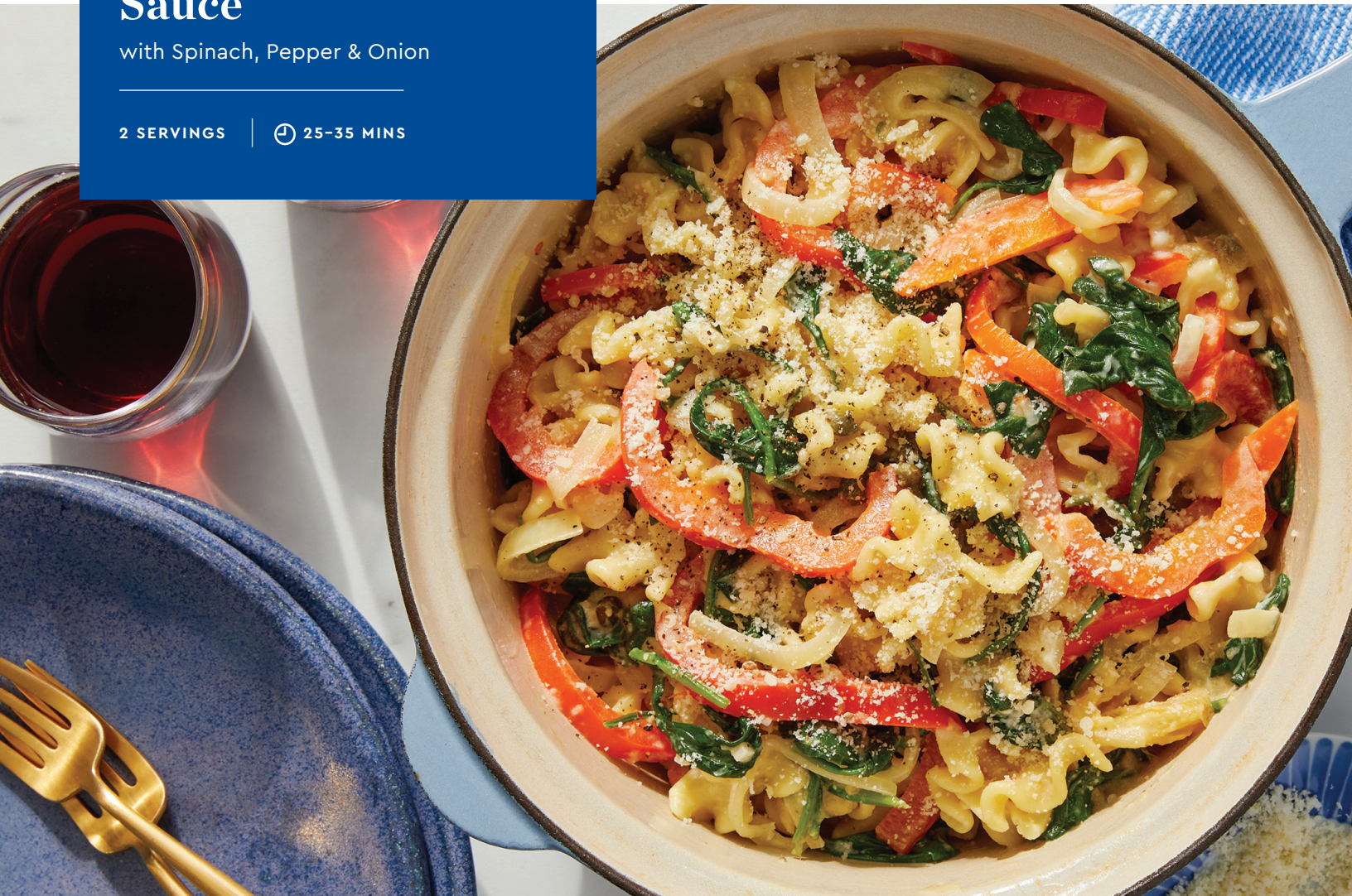


# Mafalda Pasta & Yellow Tomato Sauce

with Spinach, Pepper & Onion

2 SERVINGS | 25-35 MINS

 **Blue Apron**  
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients

### ADDED:



10 oz Hot Italian Pork Sausage 



3 oz Baby Spinach



2 Tbsps Mascarpone Cheese



6 oz Mafalda Pasta



1 Yellow or Sweet Onion



1/4 cup Grated Parmesan Cheese



1/4 tsp Crushed Red Pepper Flakes



1 14-oz can Whole Peeled Yellow Tomatoes



1 Aloha Pepper



2 cloves Garlic



1 Tbsp Capers

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Aloha Peppers



Serve with Blue Apron wine that has this symbol  
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\*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.
- Peel and roughly chop **2 cloves of garlic**.
- Halve, peel, and thinly slice the **onion**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.



## 2 Cook the pasta

- 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 and return to the pot.



## ↩ ADDITIONAL STEP If you chose Sausage

- Meanwhile, in a medium pan (nonstick, if you have one), 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.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

## 3 Make the sauce

- Place the **tomatoes** in a bowl; gently break apart with your hands.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.



## Step 3 continued:

- Add the **sliced onion** and **sliced pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **capers** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until the sauce is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## ↩ CUSTOMIZED STEP 3 If you chose Sausage

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

## 4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **spinach**, **sauce**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the spinach is wilted and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!



## ↩ CUSTOMIZED STEP 4 If you chose Sausage

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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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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