

# Cheesy Pesto Baked Cavatelli

with Kale & Tomatoes

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1/4 cup Grated Romano Cheese



4 oz Fresh Mozzarella Cheese



1/4 tsp Crushed Red Pepper Flakes



1 lb Fresh Cavatelli Pasta<sup>1</sup>



1/2 Multicolored Grape Tomatoes



1/4 cup Cream



1/3 cup Basil Pesto



3/4 lb Kale



2 cloves Garlic



2 oz Fontina Cheese



1/4 cup Panko Breadcrumbs

## Cook along on the app



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<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large 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**.
- Separate the **kale** leaves from the stems; discard the stems and roughly chop the leaves.
- Halve the **tomatoes**.
- Small dice the **mozzarella**.
- Grate the **fontina** on the large side of a box grater.
- In a bowl, combine the **breadcrumbs** and **1 tablespoon of olive oil**; season with salt and pepper.



## 2 Cook the pasta

- 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.
- Drain thoroughly and return to the pot.



## ↔ ADDITIONAL STEP If you chose Sausage

- Meanwhile, in a large 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 Cook the vegetables

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped garlic** 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 constantly, 30 seconds to 1 minute, or until slightly softened.



## Step 3 continued:

- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the kale is slightly wilted.
- Add the **cream** (carefully, as the liquid may splatter) and  **$\frac{1}{2}$  cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the kale is wilted and most of the liquid has cooked off.
- Turn off the heat and stir in the **halved tomatoes**.

## ↔ CUSTOMIZED STEP 3 If you chose Sausage

- Cook the vegetables as directed, using the pan of reserved fond.

## 4 Assemble the casserole

- To the pot of **cooked pasta**, add the **cooked vegetables**, **diced mozzarella**, **grated fontina**, and **pesto**. Stir to combine. Taste, then season with salt and pepper if desired.
- Transfer to a large baking dish and arrange in an even layer. Evenly top with the **seasoned breadcrumbs**.



## ↔ CUSTOMIZED STEP 4 If you chose Sausage

- Assemble the casserole as directed, adding the **cooked sausage** to the pot.

## 5 Bake the casserole & serve your dish

- Bake the **casserole** 9 to 11 minutes, or until the breadcrumbs are lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **baked casserole** garnished with the **romano**. Enjoy!

