Romesco Beef & Ditali Pasta

with Carrots & Poblano Pepper

2 SERVINGS | 15–25 MINS

Blue Apron
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Ingredients

Customized ingredients

- 10 oz Ground Beef

SWAPPED FOR:

- 10 oz Ground Turkey
- ¼ cup Grated Parmesan Cheese
- 1 Tbsp Spanish Spice Blend[2]
- 6 oz Ditali Pasta
- 1 Poblano Pepper
- ¼ cup Romesco Sauce[1]
- 1 tsp Preserved Lemon Purée
- 1 8-oz can Tomato Sauce
- 6 oz Carrots
- 2 Tbsps Mascarpone Cheese

1. contains almonds 2. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.

FRUITY & SAVORY

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COOK ALONG WITH alexa

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1 Prepare the ingredients

- Fill a medium pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots** and thinly slice on an angle.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.

This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 9 to 11 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Drain thoroughly and return to the pot.

3 Cook the beef & vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**, **sliced carrots**, **sliced pepper**, and **spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the beef is browned and the vegetables are softened.
- Carefully drain off and discard any excess oil.

CUSTOMIZED STEP 3 *If you chose Ground Turkey*

- Follow the directions in Step 4, using the **turkey** (instead of beef).

4 Make the sauce

- To the pan, add the **tomato sauce** (carefully, as the liquid may splatter), **romesco sauce**, and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **mascarpone** and **lemon purée**. Season with salt and pepper; stir to combine.
- Serve the **cooked beef**, **vegetables**, **and sauce** over the **finished pasta**. Garnish with the **parmesan**. Enjoy!

CUSTOMIZED STEP 5 *If you chose Ground Turkey*

- Finish the pasta and serve your dish as directed with the **cooked turkey**, **vegetables**, **and sauce** (instead of beef).

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

Blue Apron, LLC, New York, NY 10005

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