

Ground Pork Ragù & Lumaca Rigata Pasta

with Currants & Sweet Peppers

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



10 oz Ground Pork



2 cloves Garlic



2 Tbsps Mascarpone Cheese



¼ tsp Crushed Red Pepper Flakes



6 oz Lumaca Rigata Pasta



1 Tbsp Capers



¼ cup Grated Parmesan Cheese



1 tsp Quatre Épices¹



4 oz Sweet Peppers



2 Tbsps Dried Currants



2 Tbsps or 6 oz Tomato Paste



Serve with Blue Apron wine that has this symbol
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¹. White Pepper, Nutmeg, Ginger & Cloves



"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.
- Peel and roughly chop **2 cloves of garlic**.
- Wash and dry the **peppers**. Cut off and discard the stems; remove the cores. Halve lengthwise, then thinly slice crosswise.



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, 5 to 7 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.



3 Brown the pork & peppers

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork** and **sliced peppers** in an even layer; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



4 Make the sauce

- To the pan, add the **chopped garlic, capers, and quatre épices**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 5 minutes, or until lightly browned.
- Add the **tomato paste** (if you received 6 oz, use **2 tablespoons of the tomato paste**) and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add the **currants** and $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the pork is cooked through.
- Turn off the heat.



5 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked pork and sauce** and **half the reserved pasta cooking 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. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!

