

Ingredients



10 oz Ground Pork



2 cloves Garlic



2 Tbsps Mascarpone Cheese



1/4 tsp Crushed Red Pepper Flakes



6 oz Lumaca Rigata Pasta



1 Tbsp Capers



1/4 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 blueapron.com/wine

Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Fill a medium pot 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.



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 1/2 cup of the pasta cooking water, drain thoroughly and return to the pot.



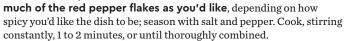
3 Brown the pork & peppers

- 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



- Add the currants and 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!