

Hand-Cut Pappardelle

with Calabrian Chile-Tomato Sauce & Kale

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**

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 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.*



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



2 cloves Garlic



2 Tbsps Tomato Paste



6 Fresh Pasta Sheets¹



4 oz Grape Tomatoes



2 Tbsps Mascarpone Cheese



1 ½ tps Calabrian Chile Paste



6 oz Kale



1 Sweet or Yellow Onion



¼ cup Grated Parmesan Cheese

Cook along on the app



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¹ previously frozen

*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**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Halve the **tomatoes**.
- Stack the **pasta sheets** on a work surface. Cut lengthwise into $\frac{1}{2}$ -inch-wide pieces; carefully separate the layers.



2 Cook the vegetables & make the sauce

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic** and **sliced onion**. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add the **halved tomatoes** and $\frac{1}{4}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the liquid is slightly reduced in volume.



↩ CUSTOMIZED STEP 2 *If you chose Sausage*

- 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, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** and **sliced onion**. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.

Step 3 continued:

- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the sausage is cooked through.
- Add the **halved tomatoes** and $\frac{1}{4}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the liquid is slightly reduced in volume.

3 Cook the pasta

- Meanwhile, add the **prepared pasta** to the pot of boiling water. Cook, stirring occasionally, 1 to 2 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.



4 Finish the pasta & serve your dish

- To the pan of **cooked vegetables and sauce**, add the **cooked pasta** and **half the reserved pasta cooking water**. Cook on medium-high, stirring gently, 1 to 2 minutes, or until 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, using the pan of **cooked sausage, vegetables, and sauce**.

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.

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