

Roasted Red Pepper Pasta

with Broccoli & Parmesan Cheese

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com




 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.*

Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



2 oz Sliced Roasted Red Peppers



2 oz Salted Butter



1 Tbsp Calabrian Chile Paste



¾ lb Lumaca Rigata Pasta



2 cloves Garlic



½ cup Cream



1 cup Part-Skim Ricotta Cheese



1 lb Broccoli



1 Tbsp Capers



¼ cup Grated Parmesan Cheese



¼ cup Tomato Paste



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

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the broccoli

- 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 **broccoli**. Cut off and discard the bottom $\frac{1}{2}$ inch of the broccoli stem, then cut into small florets.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Finely chop the **peppers**.
- In a bowl, combine the **ricotta**, **half the parmesan**, and a drizzle of **olive oil**. Season with salt and pepper.



3 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 cup of the pasta cooking water**, drain thoroughly.



↔ ADDITIONAL STEP *If you chose Sausage*

- In a large pan, 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 plate.

4 Make the sauce

- Meanwhile, in a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **capers**, **chopped garlic**, and **chopped peppers**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- 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. Turn off the heat.
- Add the **cream** and $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter). Stir to combine. Taste, then season with salt and pepper if desired.



↔ CUSTOMIZED STEP 4 *If you chose Sausage*

- Make the sauce as directed, using the pan of reserved fond.

5 Finish the pasta & serve your dish

- To the pan of **sauce**, add the **cooked pasta**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated and combined (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Turn off the heat. Taste, then season with salt and pepper if desired.
- On a serving plate, spread the **seasoned ricotta** into an even layer. Top with the **roasted broccoli**.
- Serve the **finished pasta** with the **finished broccoli** on the side. Garnish with the **remaining parmesan**. Enjoy!



↔ CUSTOMIZED STEP 5 *If you chose Sausage*

- Finish the pasta and serve your dish as directed, adding the **cooked sausage** to the pan.