

Cheesy Pesto Baked Cavatelli

with Zucchini & Mushrooms

4 SERVINGS

⌚ 35-45 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:


 3 oz Diced Pancetta 


 2 cloves Garlic

 2 oz Fontina Cheese


 ¼ tsp Crushed Red Pepper Flakes

 1 lb Fresh Cavatelli Pasta¹


 ½ lb Mushrooms

 ¼ cup Cream

 ¼ cup Grated Parmesan Cheese

 ¼ cup Panko Bread crumbs

 2 Zucchini

 4 oz Fresh Mozzarella Cheese

 ⅓ cup Basil Pesto

 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.

¹ previously frozen

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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 fresh produce.
- Thinly slice the **mushrooms**.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Small dice the **mozzarella**.
- Grate the **fontina** on the large side of a box grater.
- In a bowl, combine the **breadcrumbs** and **1 tablespoon of olive oil**; season with salt and pepper.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 11 to 13 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Drain thoroughly.



3 Brown the mushrooms

- Meanwhile, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add **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 frequently, 30 seconds to 1 minute, or until combined.
- Transfer to a large baking dish.
- Wipe out the pan.



4 CUSTOMIZED STEP 3 If you chose Pancetta

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta** and **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add **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 frequently, 2 to 3 minutes, or until combined and the pancetta is slightly crispy and cooked through.
- Transfer to a large baking dish.
- Wipe out the pan.

4 Cook the zucchini & assemble the casserole

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened.
- Add the **cream** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Transfer to the baking dish. Add the **cooked pasta**, **diced mozzarella**, **grated fontina**, and **pesto**; season with salt and pepper. Carefully stir to combine and arrange in an even layer.
- Evenly top with the **seasoned breadcrumbs**.



5 Bake the casserole & serve your dish

- Bake the **casserole** 9 to 11 minutes, or until the breadcrumbs are lightly browned.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **baked casserole** garnished with the **parmesan**. Enjoy!

