

Creamy Tomato & Bell Pepper Pasta

with Cheesy Bread

4 SERVINGS

⌚ 25-35 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 🔄 icon) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🔄



1 Tbsp Capers



1 oz Salted Butter



1 14-oz can Whole Peeled Tomatoes



¾ lb Mafalda Pasta



2 Bell Peppers



1 bunch Parsley



4 oz Shredded Fontina Cheese



1 Tbsp Italian Seasoning¹



1 Small Baguette



2 cloves Garlic



¼ cup Grated Romano Cheese



¼ cup Mascarpone Cheese



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

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¹ Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & start the peppers

- 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.
- Line a sheet pan with foil.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then large dice.
- Transfer to the sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan.
- Roast 6 minutes. Leaving the oven on, remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Place the **tomatoes** in a bowl; gently break apart with your hands.
- Halve the **baguette**.
- Roughly chop the **parsley** leaves and stems.



3 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 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.



4 Make the sauce

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic** and **capers**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.



Step 4 continued:

- Add the **crushed tomatoes** (carefully, as the liquid may splatter) and **half the Italian seasoning**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the sauce is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 4 If you chose Sausage

- Meanwhile, 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, 5 to 7 minutes, or until lightly browned.
- Add the **chopped garlic** and **capers**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter) and **half the Italian seasoning**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the sauce is thickened and the sausage is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

5 Make the cheesy bread & roast the peppers

- Add the **halved baguette**, cut side up, to the other side of the sheet pan of **partially roasted peppers**. Drizzle with **olive oil** and season with salt and pepper.
- Carefully top each baguette half with the **fontina** and **remaining Italian seasoning**.
- Return to the oven and roast 5 to 7 minutes, or until the cheese is melted and the peppers are tender when pierced with a fork.
- Remove from the oven.
- Carefully transfer the **cheesy bread** to a cutting board; when cool enough to handle, halve crosswise.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **sauce**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the butter is melted 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** and **roasted peppers** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** with the **cheesy bread** on the side. Garnish the pasta with the **romano** and **chopped parsley**. Enjoy!

