

# Fresh Cavatelli Pasta & Basil Pesto

with Tomatoes & Snap Peas

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](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*

## Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🔄



1 bunch Parsley



0.7 oz Grana Padano Cheese



¼ tsp Crushed Red Pepper Flakes



1 lb Fresh Cavatelli Pasta<sup>1</sup>



½ lb Sugar Snap Peas



1 oz Salted Butter



¼ cup Cream



½ lb Grape Tomatoes



2 cloves Garlic



2 Tbsps Mascarpone Cheese



⅓ cup Basil Pesto



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://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.

<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- 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.
- Halve the **tomatoes**.
- Pull off and discard the tough string that runs the length of each **snap pea** pod. Halve crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **parsley** leaves and stems.
- Grate the **Grana Padano** on the small side of a box grater.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 11 to 13 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.



## ADDITIONAL STEP 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, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

## 3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved tomatoes** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



## Step 3 continued:

- Add the **halved peas, chopped garlic**, and 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 occasionally, 2 to 3 minutes, or until lightly browned.
- Turn off the heat. Taste, then season with salt and pepper if desired.

## CUSTOMIZED STEP 3 If you chose Sausage

- Cook the vegetables as directed, using the pan of reserved fond.

## 4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables, butter, cream**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Stir in the **pesto** and **mascarpone** until combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **chopped parsley** and **grated Grana Padano**. Enjoy!



## CUSTOMIZED STEP 4 If you chose Sausage

- Finish and serve the pasta as directed, adding the **cooked sausage** to the pot.