

Fresh Turnip Green Cacio e Pepe Pasta

with Baby Hakurei Turnips & Pear Salad

For this lively dish, we're using an artisanal turnip green pasta crafted specifically for you, our Blue Apron chefs. Additionally, turnip greens and two kinds of cheese add flavorful texture and a velvety finish. We serve this classic alongside a crunchy pear and turnip salad for a sophisticated take that is simply unbeatable.



Ingredients

- 1 Bosc Pear
- 1 Bunch Baby Harukei Turnips with Tops
- 1 Bunch Parsley
- 1 Lemon
- 2 Teaspoons Whole Black Peppercorns
- 3 Tablespoons Salted Butter
- 10 Ounces Fresh Turnip Green Pasta
- 2 Tablespoons Grated Parmesan Cheese
- 2 Tablespoons Grated Pecorino Cheese

Makes 2 Servings
About 650 Calories Per Serving

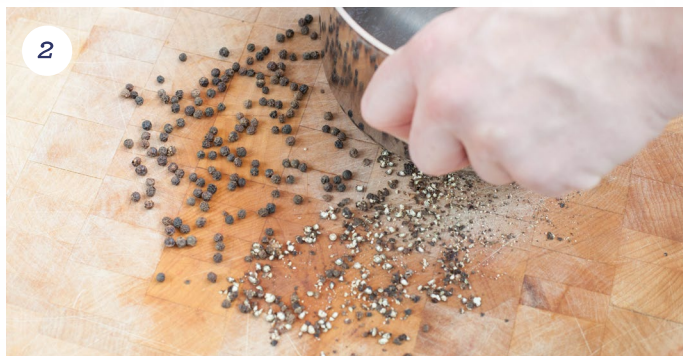


Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut the lemon into quarters and remove the seeds. Peel the pear and cut into quarters, then core and slice into ¼-inch thick pieces. Squeeze **the juice of 2 lemon wedges** over the pears to prevent them from browning. Roughly chop the green tops of the turnips, then slice the turnip bottoms into ¼-inch thick half circles. Pick the parsley leaves off the stem.



Crack the peppercorns:

Using a spice grinder or the bottom of a heavy pan, crack the **black peppercorns** in small batches (10 to 15 at a time) until they resemble a coarse grind.



Make the vinaigrette & salad:

In a small bowl, squeeze **the juice of the remaining lemon wedges** and season with salt and pepper. Slowly whisk in **2 tablespoons of olive oil** until well combined. In a separate bowl, combine the **pears, cut turnip bottoms, parsley leaves** and **some of the vinaigrette** (you may have extra vinaigrette). Season with salt and pepper and toss to thoroughly coat.



Prepare the pasta sauce:

In a large pan, combine the **butter, 2 tablespoons of olive oil, ¼ cup of water** and as much **cracked black pepper** as you'd like (depending on how peppery you'd like the dish to be). Heat on medium for 30 seconds to 1 minute, or just until the butter melts, breaking apart the butter with a spoon to help it melt faster. Remove from heat and set aside (you'll reheat it later).



Cook the pasta:

Once the water is boiling, add the **fresh pasta**. Cook 3 to 5 minutes, or until the pasta floats and is al dente (tender but still has a bite). Reserve **at least 1 cup of pasta water** and drain thoroughly.



Finish the pasta:

Reheat the pan with the pasta sauce on medium until hot. Add the **cooked pasta and turnip greens** and mix to thoroughly combine. Stir in **all but a pinch of both the Parmesan and Pecorino cheeses** (reserve the rest for garnish). Then, gradually add up to **1 cup of pasta water** to create a creamy consistency. Cook for 1 to 2 minutes, or until well-combined and the greens are wilted. Season with salt and pepper and remove from heat. To plate your dish, divide the pasta between 2 bowls and garnish with the **remaining cheeses**. Divide the salad between 2 dishes and serve on the side. Enjoy!