

Roasted Broccoli & Fregola Sarda

with Hard-Boiled Eggs & Tahini Dressing

2 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 ) and instructions tailored to you.*

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

Ingredients

Customized ingredients

ADDED:

 3 oz Diced Pancetta 

 1 clove Garlic

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Za'atar Seasoning¹

 2 Pasture-Raised Eggs

 1 lb Broccoli

 1 bunch Mint

 2 Tbsps Tahini

 ⅔ cup Fregola Sarda Pasta

 1 Red Onion

 1 Lemon

 2 Tbsps Sliced Roasted Almonds

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 Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the vegetables

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a small pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Fill a separate, medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the bottom $\frac{1}{2}$ inch of the **broccoli** stem; cut the broccoli into small florets.
- Halve, peel, and thinly slice the **onion**.
- Place the **prepared vegetables** on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and enough of the **za'atar** to coat (you may have extra). Toss to thoroughly coat. Arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



↩ CUSTOMIZED STEP 1 *If you chose Pancetta*

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a small pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Fill a separate, medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the bottom $\frac{1}{2}$ inch of the **broccoli** stem; cut the broccoli into small florets.
- Halve, peel, and thinly slice the **onion**.
- Place the **prepared vegetables** on a sheet pan. Drizzle with **olive oil** and season with salt, pepper, and enough of the **za'atar** to coat (you may have extra). Toss to thoroughly coat. Arrange in an even layer.
- Roast 10 minutes. Leaving the oven on, remove from the oven.
- Add the **pancetta** in an even layer. Return to the oven and roast 10 to 12 minutes, or until the vegetables are browned and tender when pierced with a fork and the pancetta is crispy and cooked through.
- Remove from the oven.

2 Prepare the remaining ingredients

- Meanwhile, halve the **lemon**; squeeze the juice into a medium bowl, straining out the seeds.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Pick the **mint** leaves off the stems.



3 Cook & slice the eggs

- Carefully add the **eggs** to the small pot of boiling water and cook 9 minutes.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, peel the cooked eggs.
- Transfer to a cutting board and thinly slice into rounds; season with salt and pepper.



4 Cook the pasta

- Meanwhile, place the **pasta** in a strainer and thoroughly rinse under water to remove any excess starch.
- Add to the medium pot of boiling water. Cook, uncovered, 7 to 8 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



5 Make the dressing

- Meanwhile, to the bowl of **lemon juice**, add the **tahini**, **2 tablespoons of water**, **2 tablespoons of olive oil**, and **as much of the garlic paste as you'd like**. Whisk until smooth. Taste, then season with salt and pepper if desired.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **roasted vegetables**, **almonds**, **cheese**, **dressing**, and a drizzle of **olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **sliced eggs**. Drizzle with **olive oil** and garnish with the **mint leaves** (tearing just before adding). Enjoy!



↩ CUSTOMIZED STEP 6 *If you chose Pancetta*

- Finish the pasta and serve your dish as directed, using the **roasted vegetables and pancetta**.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

Share your photos with #blueapron

