

Roasted Red Pepper Pasta

with Broccoli & Parmesan Cheese

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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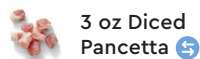


🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🔄 icon) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



3 oz Diced Pancetta 🔄



2 oz Sliced Roasted Red Peppers



2 oz Salted Butter



1 Tbsp Calabrian Chile Paste



¾ lb Mafalda Pasta



2 cloves Garlic



½ cup Cream



1 cup Part-Skim Ricotta Cheese



1 lb Broccoli



1 Tbsp Capers



¼ cup Grated Parmesan Cheese



¼ cup Tomato Paste



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

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the broccoli

- 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 **broccoli**. Cut off and discard the bottom $\frac{1}{2}$ inch of the stem, then cut the broccoli into small florets.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Cook the pasta

- Meanwhile, 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 **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



3 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Finely chop the **peppers**.
- In a bowl, combine the **ricotta**, **half the parmesan**, and a drizzle of **olive oil**. Season with salt and pepper.



↔ ADDITIONAL STEP If you chose Pancetta

- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

4 Make the sauce

- In a large pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **capers**, **chopped garlic**, and **chopped peppers**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- Add the **tomato paste** and as **much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Add the **cream** and $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter). Stir to combine. Taste, then season with salt and pepper if desired.



↔ CUSTOMIZED STEP 4 If you chose Pancetta

- Make the sauce as directed, using the pan of reserved fond.

5 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 pasta is coated and combined (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- On a serving plate, spread the **seasoned ricotta** into an even layer. Top with the **roasted broccoli**.
- Serve the **finished pasta** with the **finished broccoli** on the side. Garnish with the **remaining parmesan**. Enjoy!



↔ CUSTOMIZED STEP 5 If you chose Pancetta

- Finish the pasta and serve your dish as directed, adding the **cooked pancetta** to the pot.