

# Creamy Tomato Pasta

with Mushrooms, Bell Pepper & Parmesan Cheese

2 SERVINGS

15-25 MINS

 Blue Apron  
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## Ingredients\*

Customized ingredients

ADDED:

 10 oz Hot Italian Pork Sausage 

 2 cloves Garlic

 1 Tbsp Capers

 6 oz Orecchiette Pasta

 4 oz Mushrooms

 2 Tbsps Mascarpone Cheese

 1 Tbsp Italian Seasoning<sup>1</sup>

 1 8-oz can Tomato Sauce

 1 Bell Pepper

 1/4 cup Grated Parmesan Cheese

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

- Fill a 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 the **mushrooms** into bite-sized pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water and cook, stirring occasionally, 9 to 11 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.



## 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 **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **capers, chopped garlic, and sliced pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



## CUSTOMIZED STEP 3 If you chose Sausage

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

## 4 Make the sauce

- To the pan, add the **tomato sauce** (carefully, as the liquid may splatter) and **Italian seasoning**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until combined.
- Turn off the heat.



## 5 Finish the pasta & serve your dish

- To the pan of **cooked vegetables and sauce**, add the **cooked pasta** and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until 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**. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!



## CUSTOMIZED STEP 5 If you chose Sausage

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



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

**Blue Apron, LLC**, New York, NY 10005

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