

Fresh Cavatelli & Basil Pesto

with Sautéed Vegetables & Parmesan

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



¼ cup Mascarpone Cheese



⅓ cup Basil Pesto



1 lb Fresh Cavatelli Pasta¹



½ lb Grape Tomatoes



¼ cup Grated Parmesan Cheese



¼ tsp Crushed Red Pepper Flakes



2 Zucchini



2 cloves Garlic



1 oz Salted Butter



1 Tbsp Italian Seasoning²



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

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1. previously frozen 2. 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 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 **zucchini** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 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 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 Brown the zucchini

- Meanwhile, in large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 4 to 5 minutes, or until browned. Season with salt and pepper.



CUSTOMIZED STEP 3 If you chose Sausage

- Brown the zucchini as directed, using the pan of reserved fond.

4 Cook the tomatoes

- To the pan, add the **halved tomatoes, chopped garlic, Italian seasoning, 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 softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked tomatoes and zucchini, butter, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the butter is melted.
- Turn off the heat and 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 **parmesan**. Enjoy!



CUSTOMIZED STEP 5 If you chose Sausage

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