

Calabrian Beef & Mafalda Pasta

with Zucchini & Romano Cheese

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*



10 oz Ground Beef



2 cloves Garlic



2 Tbsps Tomato Paste



6 oz Mafalda Pasta



¾ cup Grated Romano Cheese



1 Tbsp Calabrian Chile Paste



1 Zucchini



2 Tbsps Mascarpone Cheese



Serve with Blue Apron wine that has this symbol
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*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 **zucchini**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.



2 Cook the pasta

- 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 $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.



3 Brown the zucchini

- Meanwhile, in a 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; season with salt and pepper. Cook, without stirring, 4 to 5 minutes, or until lightly browned.
- Transfer to a bowl.
- Wipe out the pan.



4 Cook the beef & make the sauce

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **chopped garlic, tomato paste**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the beef is cooked through.
- Add the **browned zucchini** and $\frac{3}{4}$ cup of **water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is thickened.
- Turn off the heat.



5 Finish & serve your dish

- To the pan of **cooked beef and sauce**, add the **cooked pasta, mascarpone**, 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. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **romano**. Enjoy!

