

Cheesy Pesto Baked Cavatelli

with Zucchini & Mushrooms

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



2 cloves Garlic



2 oz Fontina Cheese



¼ tsp Crushed Red Pepper Flakes



1 lb Fresh Cavatelli Pasta¹



½ lb Mushrooms



¼ cup Cream



¼ cup Grated Parmesan Cheese



¼ cup Panko Breadcrumbs



2 Zucchini



4 oz Fresh Mozzarella Cheese



⅓ cup Basil Pesto



Serve with Blue Apron wine that has this symbol
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¹ previously frozen

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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 fresh produce.
- Thinly slice the **mushrooms**.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Small dice the **mozzarella**.
- Grate the **fontina** on the large side of a box grater.
- In a bowl, combine the **breadcrumbs** and **1 tablespoon of olive oil**; season with salt and pepper.



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.
- 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 Brown the mushrooms

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add **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 frequently, 30 seconds to 1 minute, or until combined.
- Transfer to a large baking dish.
- Wipe out the pan.



↩ CUSTOMIZED STEP 3 If you chose Sausage

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

4 Cook the zucchini & assemble the casserole

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened.
- Add the **cream**. Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Transfer to the baking dish of **browned mushrooms**. Add the **cooked pasta**, **diced mozzarella**, **grated fontina**, and **pesto**; season with salt and pepper. Carefully stir to combine and arrange in an even layer.
- Evenly top with the **seasoned breadcrumbs**.



↩ CUSTOMIZED STEP 4 If you chose Sausage

- Cook the zucchini and assemble the casserole as directed, adding the **cooked sausage** to the baking dish.

5 Bake the casserole & serve your dish

- Bake the **casserole** 9 to 11 minutes, or until the breadcrumbs are lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **baked casserole** garnished with the **parmesan**. Enjoy!



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

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