





Ingredients*

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🔄



2 cloves Garlic



2 oz Fontina Cheese



1/4 tsp Crushed Red Pepper Flakes



1 lb Fresh Cavatelli Pasta¹



½ lb Mushrooms



1/4 cup Cream



¼ cup Grated Parmesan Cheese



1/4 cup Panko Breadcrumbs



2 Zucchini



4 oz Fresh Mozzarella Cheese



¹⁄₃ cup Basil Pesto



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

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^{1.} previously froze

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot 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.

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
- 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.

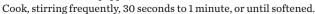


CUSTOMIZED STEP 3 If you chose Sausage

- 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.



- 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!

