

Mafalda Pasta & Roasted Broccoli

with Creamy Brown Butter-Tomato Sauce

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



2 oz Salted Butter



1 8-oz can Tomato Sauce



1 Tbsp Za'atar Seasoning¹



¾ lb Mafalda Pasta



½ lb Grape Tomatoes



½ cup Cream



¼ cup Tomato Paste



1 lb Broccoli



1 clove Garlic



¼ cup Labneh Cheese



¼ cup Sliced Roasted Almonds



Serve with Blue Apron wine that has this symbol
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¹. Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the broccoli

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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 off and discard the bottom $\frac{1}{2}$ inch of the **broccoli** stem; cut the broccoli into small florets.
- Line a sheet pan with foil.
- Transfer to the foil. Drizzle with **olive oil** and season with salt, pepper, and **half the za'atar**. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Cook the pasta

- Meanwhile, 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 Prepare the remaining ingredients & make the cream sauce

- Meanwhile, halve the **tomatoes**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, whisk together the **labneh, cream**, and **as much of the garlic paste as you'd like**. Season with salt and pepper.



↺ ADDITIONAL STEP If you chose Sausage

- 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.

4 Make the brown butter-tomato sauce

- In a large pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 2 to 3 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Add the **tomato paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **tomato sauce** (carefully, as the liquid may splatter) and **halved tomatoes**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is slightly thickened and the tomatoes are slightly broken down.
- Turn off the heat.



↺ CUSTOMIZED STEP 4 If you chose Sausage

- Make the brown butter-tomato sauce as directed, using the pan of reserved fond.

5 Finish the pasta & serve your dish

- To the pan of **brown butter-tomato sauce**, add the **cooked pasta** and **reserved pasta cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until coated.
- Turn off the heat. Stir in the **cream sauce** until thoroughly combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **roasted broccoli** and **almonds**. Garnish with **as much of the remaining za'atar as you'd like**. Enjoy!



↺ CUSTOMIZED STEP 5 If you chose Sausage

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