

# Hand-Cut Pappardelle

with Corn, Tomatoes & Romano Cheese

2 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



3 oz Diced Pancetta 



¼ cup Grated Romano Cheese



2 Tbsps Mascarpone Cheese



6 Fresh Pasta Sheets<sup>1</sup>



2 cloves Garlic



1 ½ tsps Calabrian Chile Paste



2 ears of Corn



4 oz Grape Tomatoes



1 oz Salted Butter



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup> previously frozen

\*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 fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Halve the **tomatoes**.
- Stack the **pasta sheets** on a work surface. Cut lengthwise into  $\frac{1}{2}$ -inch-wide pieces; carefully separate the layers.



## ADDITIONAL STEP If you chose Pancetta

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

## 2 Cook the vegetables

- In a large pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- Add the **chopped garlic** and **corn kernels**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened (be careful, as the corn may pop as it cooks).
- Add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **halved tomatoes**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Turn off the heat.



## CUSTOMIZED STEP 2 If you chose Pancetta

- Cook the vegetables as directed, using the pan of reserved fond.

## 3 Cook the pasta

- Meanwhile, add the **prepared pasta** to the pot of boiling water. Cook, stirring occasionally, 2 to 3 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.



## 4 Finish the pasta & serve your dish

- To the pan of **cooked vegetables**, add the **cooked pasta**, **2 teaspoons of olive oil**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring gently, 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. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **romano**. Enjoy!



## CUSTOMIZED STEP 4 If you chose Pancetta

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