

# Creamy Tomato Cavatappi Pasta

with Mushrooms & Bell Peppers

4 SERVINGS

⌚ 25-35 MINS

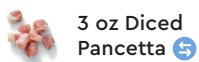
 **Blue Apron**  
blueapron.com




## Ingredients\*

Customized ingredients

### ADDED:



3 oz Diced Pancetta 



2 Tbsps Capers



1/4 cup Grated Parmesan Cheese



1 14-oz can Whole Datterini Tomatoes



3/4 lb Cavatappi Pasta



1/2 lb Mushrooms



1 bunch Parsley



1 oz Salted Butter



1/4 tsp Crushed Red Pepper Flakes



2 cloves Garlic



2 Bell Peppers



1/4 cup Mascarpone Cheese



2 Tbsps Tomato Paste



1 Tbsp Italian Seasoning<sup>1</sup>



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> Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- 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.
- Cut the **mushrooms** into bite-sized pieces.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **parsley** leaves and stems.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 7 to 9 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 and return to the pot.



## ↺ ADDITIONAL STEP If you chose Pancetta

- Meanwhile, 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.

## 3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



## Step 3 continued:

- Add the **capers**, **sliced peppers**, and **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened.
- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add  $\frac{1}{4}$  cup of **water** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until slightly thickened.

## ↺ CUSTOMIZED STEP 3 If you chose Pancetta

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

## 4 Make the sauce

- To the pan, add the **tomatoes** (carefully, as the liquid may splatter), **Italian seasoning**, and **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 occasionally and pressing down on the tomatoes with the back of a spoon, 3 to 4 minutes, or until combined.
- Turn off the heat.



## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **sauce**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Stir in the **mascarpone** until combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **chopped parsley** and **parmesan**. Enjoy!



## ↺ CUSTOMIZED STEP 5 If you chose Pancetta

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