Roasted Red Pepper Pasta

with Broccoli & Parmesan Cheese

4 SERVINGS | 20–30 MINS

Blue Apron
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Ingredients*

Customized ingredients

ADDED:

- 10 oz Hot Italian Pork Sausage
- 1 Tbsp Capers
- ¼ cup Grated Parmesan Cheese
- ¼ cup Tomato Paste
- ¾ lb Bucatini Pasta
- 2 oz Sliced Roasted Red Peppers
- ½ cup Cream
- 1 cup Part-Skim Ricotta Cheese
- 1 lb Broccoli
- 2 cloves Garlic
- 2 oz Salted Butter
- 1 Tbsp Calabrian Chile Paste

*Ingredients may be replaced and quantities may vary.

LIGHT & BRIGHT

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

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COOK ALONG WITH alexa

"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 large pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the **broccoli**. Cut off and discard the bottom ½ inch of the stem, then cut the broccoli into small florets.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. 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, 6 to 8 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.

3 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Finely chop the **peppers**.
- In a bowl, combine the **ricotta**, **half the parmesan**, and a drizzle of **olive oil**. Season with salt and pepper.

ADDITIONAL STEP *If you chose Sausage*

- In a large pan, 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 sauce

- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **capers**, **chopped garlic**, and **chopped peppers**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until softened.
- Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Add the **cream** and **½ cup of water** (carefully, as the liquid may splatter). Stir to combine. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 4 *If you chose Sausage*

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

5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked sauce**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated and combined (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- On a serving plate, spread the **seasoned ricotta** into an even layer. Top with the **roasted broccoli**.
- Serve the **finished pasta** with the **finished broccoli** on the side. Garnish with the **remaining parmesan**. Enjoy!

CUSTOMIZED STEP 5 *If you chose Sausage*

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

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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