

# Creamy Tomato Fettuccine

with Spinach & Thyme Breadcrumbs

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



10 oz Hot Italian Pork Sausage 



3 oz Baby Spinach



2 Tbsps Crème Fraîche



¼ tsp Crushed Red Pepper Flakes



½ lb Fresh Basil Fettuccine Pasta<sup>1</sup>



¼ cup Panko Breadcrumbs



1 bunch Thyme



1 oz Salted Butter



4 oz Grape Tomatoes



2 cloves Garlic



¼ cup Grated Parmesan Cheese



2 Tbsps Tomato Paste



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

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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

- Remove the **pasta** from the refrigerator to bring to room temperature.
- 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.
- Peel and finely chop **2 cloves of garlic**.
- Halve the **tomatoes**.



## 2 Make the garlic-thyme breadcrumbs

- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **breadcrumbs**, **half the chopped garlic**, and **half the thyme sprigs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and toasted.
- Transfer to a plate. Carefully discard the **thyme sprigs**. Immediately season with salt.
- Wipe out the pan.



## ↩ ADDITIONAL STEP *If you chose Sausage*

- In the same 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.

## 3 Cook the tomatoes

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved tomatoes** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **remaining chopped garlic** and **remaining thyme sprigs**; season with salt and pepper (if the pan seems dry, add a drizzle of olive oil). Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Turn off the heat. Carefully discard the **thyme sprigs**.



## 4 Make the sauce

- Add the **tomato paste** to the pan; season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add  $\frac{3}{4}$  **cup of water** (carefully, as the liquid may splatter) and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 3 to 4 minutes, or until the sauce is slightly thickened and the tomatoes are softened.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until wilted.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 5 Cook the pasta

- Meanwhile, using your hands, carefully separate the strands of the **pasta**.
- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 3 to 4 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{4}$  **cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 6 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 constantly, 1 to 2 minutes, or until combined and 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 **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **garlic-thyme breadcrumbs** and **cheese**. Enjoy!



## ↩ CUSTOMIZED STEP 6 *If you chose Sausage*

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