

Ingredients*

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🔄



3 oz Baby Spinach



2 Tbsps Crème Fraîche



1/4 tsp Crushed Red Pepper Flakes



1/2 lb Fresh Basil Fettuccine Pasta¹



1/4 cup Panko Breadcrumbs



1 bunch Thyme



1 oz Salted Butter



4 oz Grape Tomatoes



2 cloves Garlic



½ cup Grated Parmesan Cheese



2 Tbsps Tomato Paste



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^{1.} previously froze

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Remove the pasta from the refrigerator to bring to room temperature.
- Fill a large pot 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.



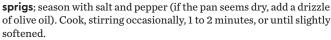
- Transfer to a plate. Carefully discard the thyme sprigs. Immediately season with salt.
- · Wipe out the pan.

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
- 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



• 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 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 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.

