

Romesco Beef & Ditali Pasta

with Carrots & Poblano Pepper

2 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients



10 oz Ground Beef 

SWAPPED FOR:



10 oz Ground Pork 



¼ cup Grated
Parmesan Cheese



1 Tbsp Spanish Spice
Blend²



6 oz Ditali Pasta



1 Poblano Pepper



3 Tbsps Romesco
Sauce¹



1 tsp Preserved
Lemon Purée



1 8-oz can Tomato
Sauce



6 oz Carrots



2 Tbsps Mascarpone
Cheese



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¹ contains almonds ² Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*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 the **carrots** and thinly slice on an angle.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 9 to 11 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Drain thoroughly and return to the pot.



3 Cook the beef & vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef, sliced carrots, sliced pepper, and spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until the beef is browned and the vegetables are softened.
- Carefully drain off and discard any excess oil.



CUSTOMIZED STEP 3 If you chose Ground Pork

- Follow the instructions in Step 3, using the **pork** (instead of beef).

4 Make the sauce

- To the pan, add the **tomato sauce** (carefully, as the liquid may splatter), **romesco sauce**, and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **mascarpone** and **lemon purée**. Season with salt and pepper; stir to combine.
- Serve the **cooked beef, vegetables, and sauce** over the **finished pasta**. Garnish with the **parmesan**. Enjoy!



CUSTOMIZED STEP 5 If you chose Ground Pork

- Finish the pasta and serve your dish as directed with the **cooked pork, vegetables, and sauce** (instead of beef).