





Ingredients*



1 lb Fresh Cavatelli Pasta¹



2 cloves Garlic



2 oz Fontina Cheese



¹⁄₃ cup Basil Pesto



¼ cup Panko Breadcrumbs



2 Zucchini



4 oz Fresh Mozzarella Cheese



¼ tsp Crushed Red Pepper Flakes



½ lb Mushrooms



1/4 cup Cream



1/4 cup Grated Parmesan Cheese



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

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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- Thinly slice the mushrooms.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop 2 cloves of garlic.
- Small dice the mozzarella.
- Grate the **fontina** on the large side of a box grater.

2 Cook the pasta

- Add the pasta to the pot of boiling water. Cook, stirring occasionally, 11 to 13 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Drain thoroughly.

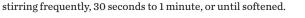


3 Brown the mushrooms

- Meanwhile, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the sliced mushrooms in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add 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 frequently, 30 seconds to 1 minute, or until combined.
- Transfer to a large baking dish.
- Wipe out the pan.

4 Cook the zucchini • In the same pan, heat

- In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently 30 seconds to 1 needs to



- Add the cream. Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Turn off the heat.

5 Assemble the casserole

- Transfer the cooked zucchini to the baking dish of browned mushrooms.
- Add the cooked pasta, diced mozzarella, grated fontina, and pesto; season with salt and pepper.
- Carefully stir to combine and arrange in an even layer.





STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

6 Finish & serve your dish

- In a bowl, combine the breadcrumbs and 1 tablespoon of olive oil; season with salt and pepper.
- Evenly top the casserole with the seasoned breadcrumbs.
- Bake 9 to 11 minutes, or until the breadcrumbs are lightly browned and the cheese is melted.



- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the baked casserole garnished with the parmesan. Enjoy!

REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F; finish and serve as directed, but bake 20 to 25 minutes, or until heated through and the cheese is melted.

