

# Cheesy Pesto Baked Cavatelli

with Zucchini & Mushrooms

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients\*



1 lb Fresh Cavatelli Pasta<sup>1</sup>



2 cloves Garlic



2 oz Fontina Cheese



1/3 cup Basil Pesto



1/4 cup Panko Breadcrumbs



2 Zucchini



4 oz Fresh Mozzarella Cheese



1/4 tsp Crushed Red Pepper Flakes



1/2 lb Mushrooms



1/4 cup Cream



1/4 cup Grated Parmesan Cheese



Serve with Blue Apron wine that has this symbol  
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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

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- 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 **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 minute, or until softened.
- 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.