

Creamy Kale Pasta

with Fried Rosemary & Walnuts

2 SERVINGS

⌚ 20-30 MINS

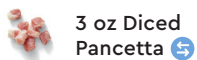
 **Blue Apron**
blueapron.com




Ingredients*

Customized ingredients

ADDED:



3 oz Diced Pancetta 



1 bunch Rosemary



1/4 cup Grated Parmesan Cheese



1/4 tsp Crushed Red Pepper Flakes



6 oz Mafalda Pasta



1 Shallot



1 oz Salted Butter



1 Tbsp Apple Cider Vinegar



2 cloves Garlic



6 oz Kale



2 Tbsps Mascarpone Cheese



1/4 cup Roasted Walnuts



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

- 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.
- Pick the **rosemary** leaves off the stems.
- Roughly chop the **walnuts**.
- Peel and thinly slice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook 10 to 12 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.



3 Fry the rosemary & walnuts

- Meanwhile, in a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a rosemary leaf sizzles immediately when added, add the **rosemary leaves** and **chopped walnuts**. Season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until fragrant and the rosemary is crispy.
- Transfer to a paper towel-lined plate and immediately season with salt.
- Wipe out the pan.



↩ CUSTOMIZED STEP 3 If you chose Pancetta

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **rosemary leaves** and **chopped walnuts**. Cook, stirring frequently, 2 to 3 minutes, or until the rosemary is crispy and the pancetta is cooked through.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.

4 Cook the kale

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot** and **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until lightly browned and slightly softened.
- Add the **chopped kale** and **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, 2 to 3 minutes, or until the kale is slightly wilted.
- Add the **vinegar** (carefully, as the liquid may splatter) and $\frac{1}{4}$ cup of **water**. Cook, stirring frequently, 2 to 3 minutes, or until the kale is wilted and the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish the pasta & serve your dish

- To the pan of **cooked kale**, add the **cooked pasta**, **butter**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat and stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **fried rosemary and walnuts** and **parmesan**. Enjoy!



↩ CUSTOMIZED STEP 5 If you chose Pancetta

- Finish the pasta and serve your dish as directed, using the **fried pancetta, rosemary, and walnuts**.