

# Creamy Pesto Pasta

with Squash & Spinach

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



3 oz Diced Pancetta 



1/4 cup Cream



1/4 tsp Crushed Red Pepper Flakes



6 oz Mafalda Pasta



3 oz Baby Spinach



1/4 cup Grated Parmesan Cheese



1 Delicata Squash



1 Shallot



1/3 cup Basil Pesto



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare & roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- Line a sheet pan with foil.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds. Quarter the squash, then cut crosswise into  $\frac{1}{2}$ -inch pieces.
- Transfer to the sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 20 to 22 minutes, or until tender when pierced with a fork.
- Remove from the oven.



## 2 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{4}$  cup of the **pasta cooking water**, drain thoroughly and return to the pot.



## 3 Cook the spinach

- Meanwhile, peel and thinly slice the **shallot**.
- Once the squash has roasted about 15 minutes, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot** 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 occasionally, 2 to 3 minutes, or until softened.
- Add the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the spinach is wilted.
- Turn off the heat.



## CUSTOMIZED STEP 3 If you chose Pancetta

- Meanwhile, peel and thinly slice the **shallot**.
- Once the squash has roasted about 15 minutes, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned and crispy.
- Add the **sliced shallot** 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 occasionally, 2 to 3 minutes, or until the shallot is softened and the pancetta is cooked through.
- Add the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the spinach is wilted.
- Turn off the heat.

## 4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked spinach**, **roasted squash**, **pesto**, **cream**, 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. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **cheese**. Enjoy!



## CUSTOMIZED STEP 4 If you chose Pancetta

- Finish the pasta and serve your dish as directed, using the **cooked pancetta and spinach**.