

# Calabrian Mafalda Pasta

with Zucchini, Parmesan & Fried Capers

2 SERVINGS

🕒 20-30 MINS



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## Ingredients\*

Customized ingredients

### ADDED:



10 oz Hot Italian Pork Sausage



1 oz Salted Butter



1 ½ tps Calabrian Chile Paste



6 oz Mafalda Pasta



1 Zucchini



¼ cup Grated Parmesan Cheese



1 14-oz can Whole Peeled Tomatoes



2 cloves Garlic



1 Tbsp Capers



2 Tbsps Crème Fraîche



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://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 **zucchini**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Place the **tomatoes** in a bowl; gently break apart with your hands.



## 2 Fry the capers

- Spread the **capers** onto a paper towel-lined work surface. Using a second paper towel, gently pat or roll the capers to thoroughly dry.
- Discard the paper towels.
- In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a caper sizzles immediately when added, add the **dried capers** (carefully, as the oil may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until crispy.
- Leaving the oil in the pan, transfer to a paper towel-lined plate.



## ↻ ADDITIONAL STEP *If you chose Sausage*

- Heat the pan of **reserved caper oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

## 3 Make the sauce

- Heat the pan of **reserved caper oil** on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



## Step 3 continued:

- Add the **chopped garlic** and **as much of the chile paste 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.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly thickened.
- Turn off the heat; taste, then season with salt and pepper if desired.

## ↻ CUSTOMIZED STEP 3 *If you chose Sausage*

- Make the sauce as directed, using the pan of reserved fond.

## 4 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  $\frac{1}{2}$  cup of the **pasta cooking water**, drain thoroughly and return to the pot.



## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **sauce**, **butter**, 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 and stir in the **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **cheese** and **fried capers**. Enjoy!



## ↻ CUSTOMIZED STEP 5 *If you chose Sausage*

- Finish the pasta and serve your dish as directed, adding the **cooked sausage** to the pot.