

Oven-Baked Pesto Pasta

with Spinach, Tomatoes & Calabrian Ricotta

2 or 4 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE

 **Blue Apron**
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Ingredients*

 6 oz Mafalda Pasta or $\frac{3}{4}$ lb for 4 servings

 3 oz Baby Spinach or 6 oz for 4 servings

 1 oz Sliced Roasted Red Peppers or 2 oz for 4 servings

 1 Tbsp Capers or 2 Tbsps for 4 servings

 4 oz Grape Tomatoes or $\frac{1}{2}$ lb for 4 servings

 2 Tbsps Dried Currants or 4 Tbsps for 4 servings

 2 Tbsps Crème Fraîche or $\frac{1}{4}$ cup for 4 servings

 $\frac{1}{4}$ cup Grated Parmesan Cheese or $\frac{1}{2}$ cup for 4 servings

 $\frac{1}{2}$ cup Part-Skim Ricotta Cheese or 1 cup for 4 servings

 $\frac{1}{3}$ cup Basil Pesto or $\frac{2}{3}$ cup for 4 servings

 1 $\frac{1}{2}$ tps Calabrian Chile Paste or 1 Tbsp for 4 servings

 1 Single-Use Aluminum Tray or 2 for 4 servings

 **LIGHT & FRESH** Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- In the tray or among the two trays if you're cooking 4 servings, combine the **spinach, pasta, pesto, tomatoes, peppers, capers, and currants**. Stir to combine.
- Add **½ cup of water** to the tray or to each tray if you're cooking 4 servings. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray

- Tightly cover the tray with foil and bake 30 to 32 minutes, or until the pasta is tender.
- Remove from the oven; carefully remove the foil.
- Stir in the **crème fraîche** until combined.

3 Make the Calabrian ricotta & serve your dish

- Meanwhile, in a bowl, combine the **ricotta** 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.
- Serve the **baked tray** topped with the **Calabrian ricotta** and **parmesan**. Enjoy!



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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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