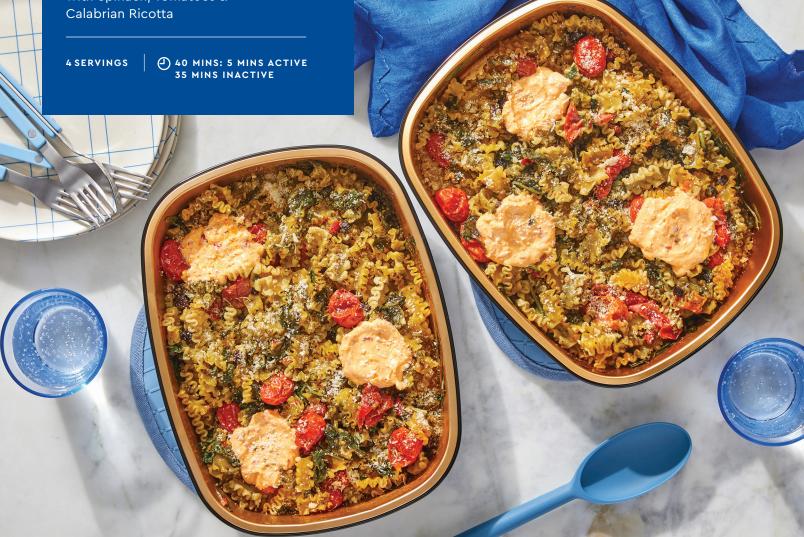
Oven-Baked Pesto Pasta

with Spinach, Tomatoes & Calabrian Ricotta





Ingredients*



¾ lb Mafalda Pasta



6 oz Baby Spinach



2 oz Sliced Roasted **Red Peppers**



2 Tbsps Capers



1/2 lb Grape Tomatoes



4 Tbsps Dried Currants



1/4 cup Crème Fraîche



½ cup Grated Parmesan Cheese



1 cup Part-Skim Ricotta Cheese



²/₃ cup Basil Pesto



1 Tbsp Calabrian Chile Paste



2 Single-Use **Aluminum Trays**



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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"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.
- Between the two trays, evenly divide the spinach, pasta, pesto, tomatoes, capers, peppers, and currants. Stir to combine.
- Add 1/2 cup of water to each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays

- Tightly cover the trays with foil and bake 30 to 32 minutes, or until the pasta is tender.
- Remove from the oven; carefully remove the foil.
- Evenly divide the **crème fraîche** between the two trays; stir until combined.

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 trays topped with the Calabrian ricotta and parmesan. Enjoy!









30-MINUTE MEALS Designed to prepped and cooked in under 30 minutes



HEAT & EAT Pre-cooked meals ready to pop in the microwave



ONE-PAN RECIPES Easy prep & cleanup options

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005





