

Oven-Baked Pesto Pasta

with Spinach, Tomatoes & Calabrian Ricotta

4 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE

 **Blue Apron**
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Ingredients*



¾ lb Mafalda Pasta



6 oz Baby Spinach



2 oz Sliced Roasted Red Peppers



2 Tbsps Capers



½ lb Grape Tomatoes



4 Tbsps Dried Currants



¼ cup Crème Fraîche



½ cup Grated Parmesan Cheese



1 cup Part-Skim Ricotta Cheese



⅔ cup Basil Pesto



1 Tbsp Calabrian Chile Paste



2 Single-Use Aluminum Trays



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.
- Between the two trays, evenly divide the **spinach, pasta, pesto, tomatoes, capers, peppers, and currants**. Stir to combine.
- Add **½ 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.

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 trays** topped with the **Calabrian ricotta** and **parmesan**. Enjoy!



When you're finished, rinse and recycle the tray.



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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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