

Pesto Pasta

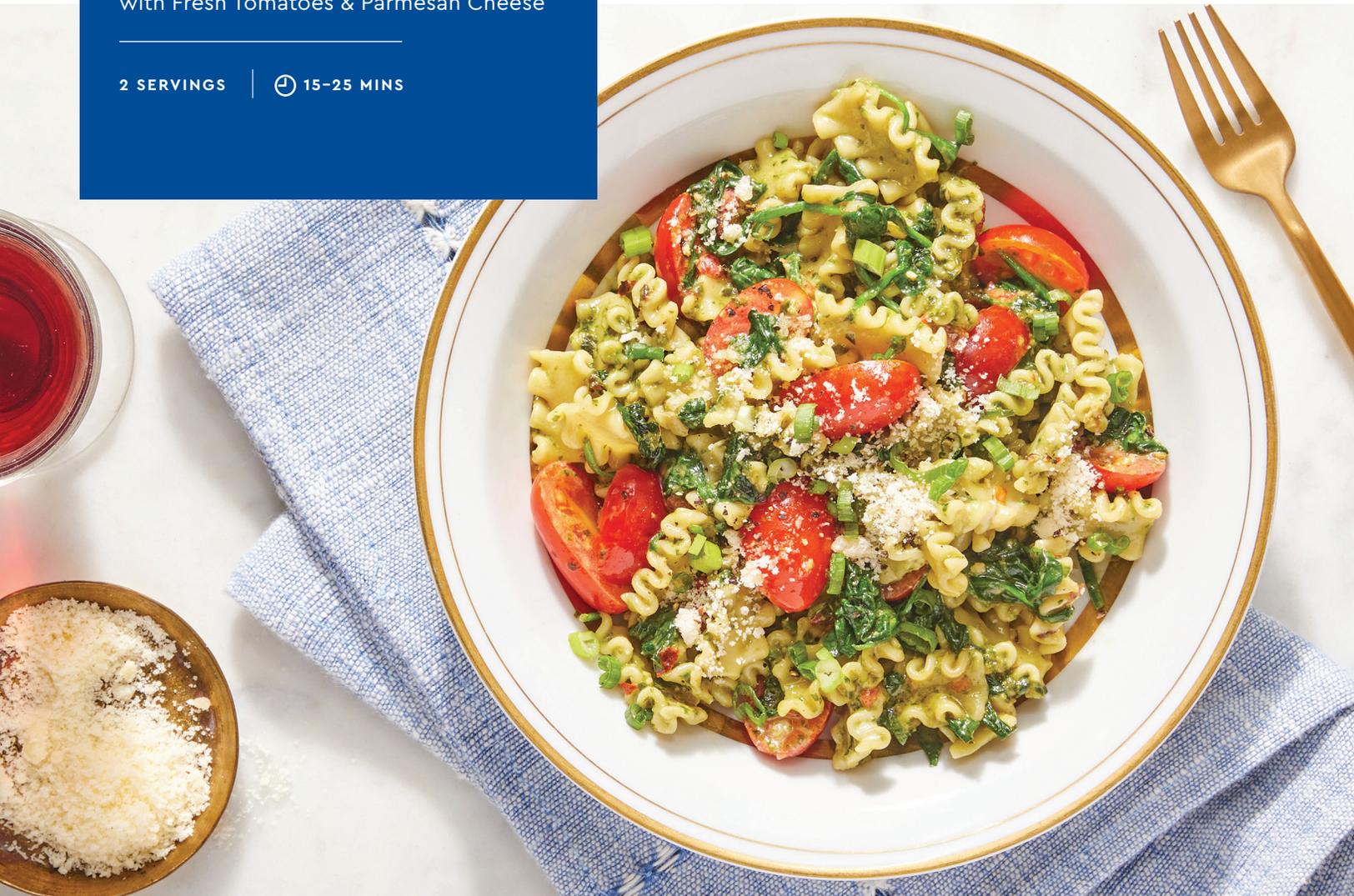
with Fresh Tomatoes & Parmesan Cheese

2 SERVINGS

15-25 MINS



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Ingredients*

Customized ingredients

ADDED

 10 oz Hot Italian Pork Sausage 

or

 3 oz Diced Pancetta 

 ¼ cup Grated Parmesan Cheese

 ¼ tsp Crushed Red Pepper Flakes

 6 oz Mafalda Pasta

 2 Scallions

 1 oz Sliced Roasted Red Peppers

 ⅓ cup Basil Pesto

 3 oz Baby Spinach

 4 oz Grape Tomatoes

 2 Tbsps Mascarpone Cheese

 Serve with Blue Apron wine that has this symbol 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 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 fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**; place in a bowl. Drizzle with **olive oil** and season with salt and pepper. Stir to coat.
- Roughly chop the **peppers**.



ADDITIONAL STEP

If you chose Sausage

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring occasionally 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. Cover with foil to keep warm.

If you chose Pancetta

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.

2 Cook the spinach

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions, spinach, 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 frequently, 2 to 3 minutes, or until softened and the spinach is wilted.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 2

If you chose Sausage

- Cook the spinach as directed, using the pan of reserved fond.

If you chose Pancetta

- Cook the spinach as directed, using the same pan.

3 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.



4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **seasoned tomatoes, cooked spinach, chopped peppers, pesto, mascarpone, 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 **parmesan and sliced green tops of the scallions**. Enjoy!



CUSTOMIZED STEP 4

If you chose Sausage

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

If you chose Pancetta

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