

Hot Italian Sausage & Red Pepper Pasta

with Capers & Mascarpone

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients*



10 oz Hot Italian Pork Sausage



½ lb Fresh Basil Fettuccine Pasta¹



4 oz Mushrooms



2 cloves Garlic



1 oz Sliced Roasted Red Peppers



1 Tbsp Capers



¼ cup Grated Parmesan Cheese



2 Tbsps Mascarpone Cheese



1 8-oz can Tomato Sauce



1 Tbsp Italian Seasoning²



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¹ previously frozen ² Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **pasta** from the refrigerator to bring to room temperature.
- Fill a large pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Using a damp paper towel, gently brush off any dirt from the **mushrooms**, then cut into bite-sized pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peppers**.
- Using your hands, carefully separate the strands of **pasta**.



2 Cook the 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.



3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 3 to 4 minutes, or until al dente (still slightly firm to the bite).
- Turn off the heat. Reserving **1 cup of the pasta cooking water**, drain thoroughly and return to the pot.



4 Cook the mushrooms & make the sauce

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **capers and chopped garlic**; season with salt and pepper. Cook, stirring frequently and scraping up any fond, 30 seconds to 1 minute, or until slightly softened.
- Add the **tomato sauce** (carefully, as the liquid may splatter) and **Italian seasoning**. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined and heated through.
- Turn off the heat.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked sausage, cooked mushrooms and sauce, chopped peppers**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring frequently, 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. Add the **mascarpone** and season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan**. Enjoy!

