

# Creamy Romesco Pasta

with Veggies & Almond Breadcrumbs

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



10 oz Hot Italian Pork Sausage 

or



6 oz Prosciutto 



¾ lb Mafalda Pasta



¼ cup Panko Breadcrumbs



2 Bell Peppers



2 cloves Garlic



5 oz Baby Spinach



½ lb Grape Tomatoes



¾ cup Grated Parmesan Cheese



½ cup Cream



2 Tbsps Mascarpone Cheese



6 Tbsps Romesco Sauce<sup>1</sup>



2 Tbsps Tomato Paste



¼ cup Sliced Roasted Almonds



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup>. contains almonds

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.



## 2 Cook the pasta

- 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  $\frac{1}{2}$  cup of the **pasta cooking water**, drain thoroughly and return to the pot.



## 3 Make the almond breadcrumbs

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **almonds** and **breadcrumbs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and toasted.
- Transfer to a bowl.
- Wipe out the pan.



## 4 Cook the vegetables

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **halved tomatoes**, **chopped garlic**, **tomato paste**, 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 constantly, 1 to 2 minutes, or until combined and softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## CUSTOMIZED STEP 4

*If you chose Sausage*

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, without stirring, 4 to 5 minutes, or until lightly browned.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 3 to 4 minutes, or until the peppers are softened.
- Add the **halved tomatoes**, **chopped garlic**, **tomato paste**, 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 constantly, 1 to 2 minutes, or until combined and the sausage is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

*If you chose Prosciutto*

- Cook the vegetables as directed in Step 4.

## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **spinach**, **cooked vegetables**, **cream**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the spinach is wilted.
- Turn off the heat; stir in the **romesco sauce** and **mascarpone** until combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated). Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan** and **almond breadcrumbs**. Enjoy!



## CUSTOMIZED STEP 5

*If you chose Sausage*

- Finish the pasta and serve your dish as directed, using the **cooked sausage and vegetables**.

*If you chose Prosciutto*

- Finish the pasta and serve your dish as directed, topping with the **prosciutto** (removing the plastic lining between the slices and tearing into bite-sized pieces before adding) before the garnishes.