

# Oregano Chicken & Creamy Romesco Pasta

with Zucchini & Mushrooms

4 SERVINGS

⌚ 25-35 MINS

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## Ingredients\*



18 oz Boneless  
Chicken Breast  
Pieces



¾ lb Cavatappi Pasta



2 Zucchini



½ lb Mushrooms



2 cloves Garlic



¼ cup Mascarpone  
Cheese



¼ cup Grated  
Parmesan Cheese



1 Tbsp Red Wine  
Vinegar



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



2 Tbsps Tomato  
Paste



1 tsp Whole Dried  
Oregano



¼ tsp Crushed Red  
Pepper Flakes

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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.
- Thinly slice the **mushrooms**.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.



## 2 Cook the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **oregano**; toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



## 3 Cook the vegetables & make the sauce

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **sliced zucchini**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** 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 occasionally, 2 to 3 minutes, or until slightly softened.



## Step 3 continued:

- Add the **tomato paste** and **vinegar** (carefully, as the liquid may splatter). Cook, stirring constantly and scraping up any fond, 1 to 2 minutes, or until thoroughly combined.
- Add  $\frac{1}{2}$  **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the liquid is slightly thickened and the vegetables are softened.
- Turn off the heat.

## 4 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 7 to 9 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.



## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables and sauce, cooked chicken, and half the reserved pasta cooking water**. Season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Add the **romesco sauce** and **mascarpone**. Stir 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**. Enjoy!

