

# Whole Grain Pasta & Cauliflower

with Creamy Romesco Sauce & Capers

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com




## Ingredients\*

Customized ingredients

### ADDED:



3 oz Diced Pancetta 



6 oz Whole Grain Radiator Pasta<sup>1</sup>



1 head Romanesco or White Cauliflower



2 cloves Garlic



1 Tbsp Capers



1 bunch Parsley



¼ cup Grated Parmesan Cheese



¼ cup Cream



1 ½ tsps Calabrian Chile Paste



2 Tbsps Tomato Paste



3 Tbsps Romesco Sauce<sup>2</sup>



1 Tbsp Italian Seasoning<sup>3</sup>



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



15 Points<sup>®</sup> value per serving



Scan this barcode in your WW app to track Points<sup>™</sup>. Wine is not included in Points<sup>™</sup> as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 Points<sup>™</sup>) instead of olive oil (1 Points<sup>™</sup> value per teaspoon) to coat your pan before heating.

If you customized this recipe, your Points may differ from what's above.

To learn more about the (NEW!) WW Points<sup>™</sup> program, visit [www.ww.com](https://www.ww.com). The WW logo, Points and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

1. contains 34 g whole grain per 2 oz serving 2. contains almonds 3. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare & roast the cauliflower

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Line a sheet pan with foil.
- Place the **cauliflower florets** on the foil. Drizzle with **olive oil** and season with salt, pepper, and the **Italian seasoning**; toss to coat. Arrange in an even layer.
- Roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



## 2 Prepare the remaining ingredients

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **parsley** leaves and stems.



## ADDITIONAL STEP 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.

## 3 Make the sauce

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic** and **capers**. Cook, stirring frequently, 30 seconds to 1 minute, or until lightly browned.



## Step 3 continued:

- Add the **tomato paste**. Cook, stirring frequently, 1 to 2 minutes, or until slightly darkened.
- Add the **romesco sauce**,  $\frac{1}{2}$  cup of **water** (carefully, as the liquid may splatter), 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. Cook, stirring occasionally, 1 to 2 minutes, or until slightly thickened.
- Turn off the heat.

## CUSTOMIZED STEP 3 If you chose Pancetta

- Make the sauce as directed, using the same pan.

## 4 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 9 minutes, or until tender. 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 **roasted cauliflower**, **sauce**, **cream**, and **half the reserved pasta cooking water**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until 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 **chopped parsley** and **cheese**. Enjoy!



## CUSTOMIZED STEP 5 If you chose Pancetta

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