

# Creamy Pesto Pasta

with Squash & Spinach

2 SERVINGS

⌚ 30-40 MINS

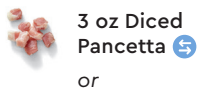
 **Blue Apron**  
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## Ingredients\*

Customized ingredients


### ADDED:



3 oz Diced Pancetta 

or



10 oz Boneless Chicken Breast Pieces 



6 oz Mafalda Pasta



1 Shallot or Red Onion



½ lb Diced Butternut Squash



3 oz Baby Spinach



¼ cup Cream



¼ cup Grated Parmesan Cheese



⅓ cup Basil Pesto



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



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare & roast the squash

- 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.
- Line a sheet pan with foil.
- Place the **squash** on the foil; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 21 to 23 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



## 2 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.



## ADDITIONAL STEP

*If you chose Pancetta*

- Meanwhile, 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.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

*If you chose Chicken*

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a medium 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 spinach

- Wash and dry the **spinach**.
- Peel and thinly slice the **shallot** or **onion**.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot** or **onion** 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 softened.
- Add the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the spinach is wilted.
- Turn off the heat.



## CUSTOMIZED STEP 3

*If you chose Pancetta*

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

*If you chose Chicken*

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

## 4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked spinach**, **roasted squash**, **pesto**, **cream**, 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 **cheese**. Enjoy!



## CUSTOMIZED STEP 4

*If you chose Pancetta*

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

*If you chose Chicken*

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