

Creamy Tomato Fettuccine

with Asparagus & Thyme Breadcrumbs

2 SERVINGS

⌚ 25-35 MINS

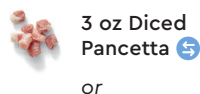
 **Blue Apron**
blueapron.com




Ingredients*

Customized ingredients


ADDED:



3 oz Diced Pancetta 

or



10 oz Hot Italian Pork Sausage 



½ lb Fettuccine Pasta



¼ cup Panko Breadcrumbs



6 oz Asparagus



2 cloves Garlic



4 oz Mushrooms



1 Yellow Onion



1 bunch Thyme



¼ cup Grated Parmesan Cheese



2 Tbsps Crème Fraîche



1 oz Salted Butter



2 Tbsps Tomato Paste



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol
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 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.
- Peel and finely chop **2 cloves of garlic**.
- Thinly slice the **mushrooms**.
- Snap off and discard the tough, woody stem ends of the **asparagus**; cut crosswise into 2-inch pieces (keeping the pointed tips intact).
- Halve, peel, and medium dice the **onion**.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 10 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.



3 Make the garlic-thyme breadcrumbs

- Meanwhile, in a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **breadcrumbs**, **half the chopped garlic**, and **half the thyme sprigs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and toasted.
- Transfer to a plate and immediately season with salt. Carefully discard the **thyme sprigs**.
- Wipe out the pan.



➡ ADDITIONAL STEP

If you chose Pancetta

- In the same pan, 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.

If you chose Sausage

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently 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.

4 Cook the vegetables

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **asparagus pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **diced onion**, **remaining chopped garlic**, and **remaining thyme sprigs**; season with salt and pepper (if the pan seems dry, add a drizzle of olive oil). Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Carefully discard the **thyme sprigs**.



5 Make the sauce

- Add the **tomato paste** to the pan; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add $\frac{3}{4}$ cup of **water** (carefully, as the liquid may splatter) and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 3 to 4 minutes, or until the sauce is slightly thickened and the vegetables are softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables and sauce**, **butter**, 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. Stir in the **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **garlic-thyme breadcrumbs** and **cheese**. Enjoy!



➡ CUSTOMIZED STEP 6

If you chose Pancetta

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

If you chose Sausage

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