

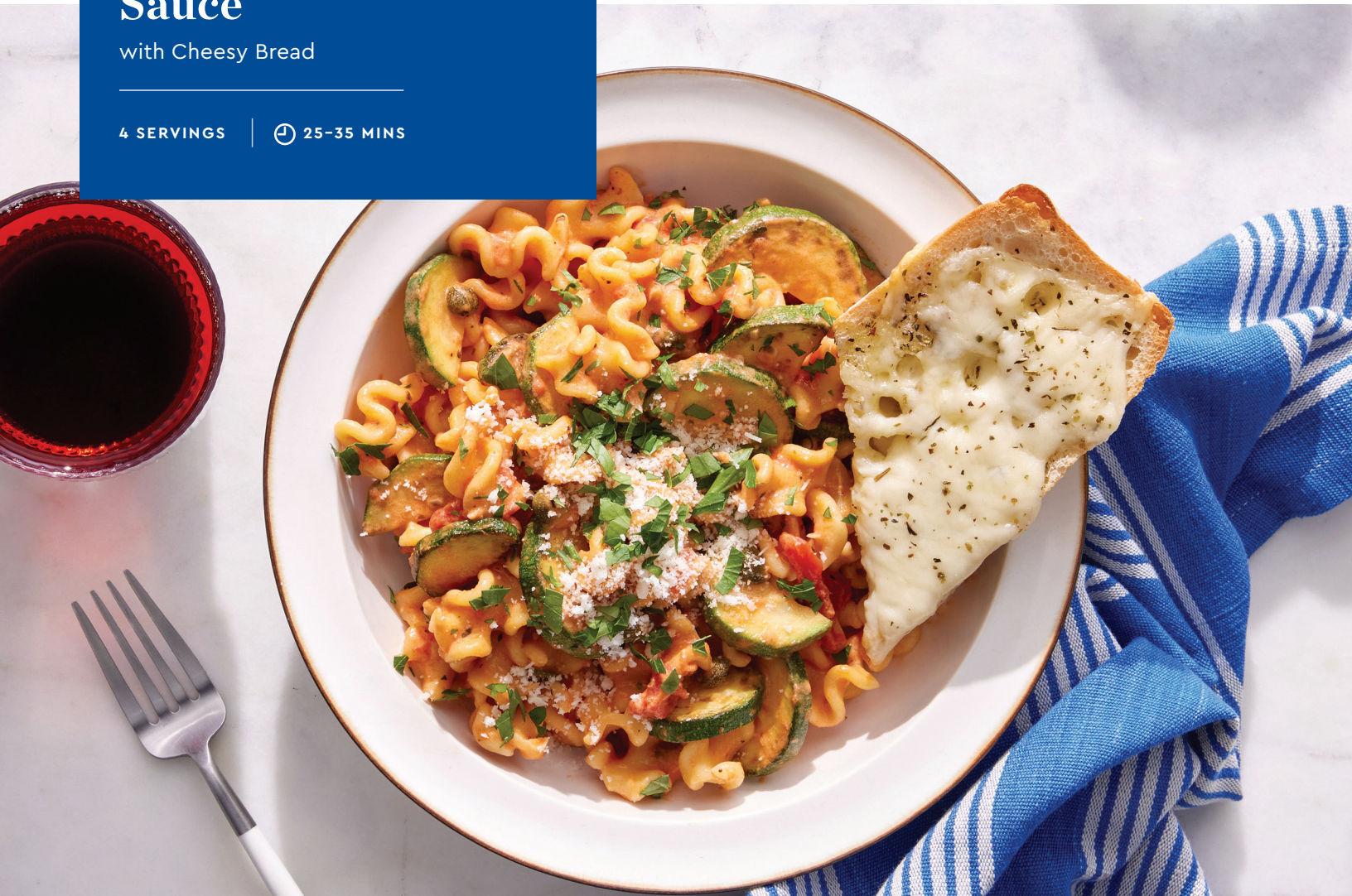
Mafalda Pasta in Creamy Tomato Sauce

with Cheesy Bread

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients

ADDED:



18 oz Boneless Chicken Breast Pieces

or



6 oz Diced Pancetta



¾ lb Mafalda Pasta



2 Small Baguettes



2 Zucchini



1 14-oz can Whole Datterini Tomatoes



2 cloves Garlic



1 Tbsp Capers



1 bunch Parsley



¾ cup Grated Romano Cheese



1 oz Salted Butter



2 Tbsps Mascarpone Cheese



4 oz Shredded Fontina Cheese



½ cup Cream



1 Tbsp Italian Seasoning¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Place the **tomatoes** in a bowl; gently break apart with your hands.
- Halve the **baguettes**.
- Roughly chop the **parsley** leaves and stems.



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 Cook the zucchini

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until lightly browned.
- Transfer to a plate.



4 Make the sauce

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped garlic** and **capers**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter) and **half the Italian seasoning**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until thickened.
- Turn off the heat; taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 4

If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, 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.
- Add the **chopped garlic** and **capers**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter) and **half the Italian seasoning**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the sauce is thickened and the chicken is cooked through.
- Turn off the heat; taste, then season with salt and pepper if desired.

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.
- Carefully drain off and discard any excess oil.
- Add the **chopped garlic** and **capers**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter) and **half the Italian seasoning**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until thickened.
- Turn off the heat; taste, then season with salt and pepper if desired.

5 Make the cheesy bread

- Meanwhile, line a sheet pan with foil.
- Place the **halved baguettes** on the foil, cut side up. Drizzle with **olive oil** and season with salt and pepper. Top with the **fontina** and **remaining Italian seasoning**.
- Toast in the oven 5 to 7 minutes, or until the cheese is melted and the bread is lightly browned.
- Carefully transfer to a cutting board; when cool enough to handle, halve on an angle.



6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **sauce**, **cream**, **butter**, **cooked zucchini**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated and the butter is melted (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Stir in the **mascarpone** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** with the **cheesy bread** on the side. Garnish the pasta with the **romano** and **chopped parsley**. Enjoy!

