

# Garganelli Pasta & Tomato Sauce

*with Fresh Mozzarella & Arugula-Orange Salad*

Garganelli pasta is the perfect vehicle for the vibrant flavors of this classic Italian dish. Tomato sauce, fresh mozzarella and parsley—combined with a little butter and Parmesan for extra richness—cling to the hollow noodles, delivering big, savory taste in every bite. In our wintry side salad, we're tossing peppery arugula with slices of orange, a deliciously tangy-sweet complement to the tomatoes in the recipe. (To give them just the right texture for the sauce, you'll very gently break the whole tomatoes apart with your hands.)



## Ingredients

- ¾ Pound Garganelli Pasta
- 1 28-Ounce Can Whole Tomatoes
- ½ Pound Fresh Mozzarella
- 4 Cloves Garlic
- 3 Ounces Arugula
- 2 Navel Oranges
- 1 Yellow Onion
- 1 Large Bunch Parsley

## Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Red Wine Vinegar
- ⅓ Cup Grated Parmesan Cheese

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 20 to 30 min





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp16](https://blueapron.com/recipes/fp16)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and mince the garlic. Peel and small dice the onion. Place the tomatoes in a bowl; gently break apart with your hands. Pick the parsley leaves off the stems; discard the stems and roughly chop the leaves. Tear the mozzarella cheese into bite-sized pieces. Cut off and discard the tops and bottoms of the oranges so they sit flat on the cutting board. Cut off and discard the orange rinds and piths; halve the oranges, then thinly slice.

2



## Make the sauce:

In a large, high-sided pan, heat 1 tablespoon of olive oil on medium until hot. Add the **garlic** and **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Add the **tomatoes**. Simmer, stirring occasionally and breaking the tomatoes apart with a spoon, 12 to 14 minutes, or until the liquid is slightly reduced in volume; season with salt and pepper to taste.

3



## Make the vinaigrette:

While the sauce simmers, in a bowl, combine the **vinegar** and **a pinch of the Parmesan cheese**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

4



## Cook the pasta:

While the sauce continues to simmer, add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **1 cup of the pasta cooking water**, thoroughly drain the cooked pasta.

5



## Finish the pasta:

Add the **cooked pasta** and **half the pasta cooking water** to the pan of sauce. Increase the heat to medium-high and cook, stirring occasionally, 2 to 3 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat. Add the **butter**, **half the parsley** and **half the mozzarella cheese**. Stir until thoroughly combined; season with salt and pepper to taste. Transfer to a serving dish.

6



## Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **arugula** and **oranges**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste. Transfer to a serving dish. Garnish the **finished pasta** with the **remaining Parmesan cheese, parsley and mozzarella cheese**. Enjoy!