

# Ricotta & Spinach Pasta

*with Orange, Hazelnut & Mint Salad*

Corkscrew-shaped fusilli pasta is a little bit zany—and fusilli con buco is even more fun. As long as spaghetti, this spiraling noodle is a culinary treasure. “Buco” refers to its hollow center, which adds springy texture to this delicious dish. You’ll finish the pasta in a savory sauce made with spinach, ricotta and Parmesan. And you’ll serve it with an elegant salad of juicy orange (whose acidity perfectly cuts the richness of the cheese sauce), garnished with hazelnuts and fresh mint.



## Ingredients

- ¾ Pound Fusilli Con Buco Pasta
- 1 Cup Part-Skim Ricotta Cheese
- 3 Cloves Garlic
- 2 Navel Oranges
- 1 Red Onion
- ½ Pound Spinach
- 1 Bunch Mint

## Knick Knacks

- 3 Tablespoons Hazelnuts
- ½ Cup Grated Parmesan Cheese

Makes 4 Servings

About 640 Calories Per Serving

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

# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp32](https://blueapron.com/recipes/fp32)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and thinly slice the garlic. Peel, halve and thinly slice the onion. Cut off the tops and bottoms of the oranges so they sit flat on the cutting board; cut off and discard the rinds and white piths. Slice the oranges into ¼-inch-thick rounds. Roughly chop the hazelnuts. Pick the mint leaves off the stems; discard the stems.

2



## Cook & drain the vegetables:

In a large, high-sided pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic** and **onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened and lightly browned. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked vegetables to release as much liquid as possible; discard the liquid. Transfer the drained vegetables to a cutting board to cool. Wipe out the pan.

3



## Cook the pasta:

While the vegetables cook, add the **pasta** to the pot of boiling water. Cook 13 to 15 minutes, or until al dente (still slightly firm to the bite). Reserving ¾ cup of the **pasta cooking water**, drain thoroughly.

4



## Chop the vegetables:

While the pasta cooks, finely chop the **drained vegetables** until the mixture resembles a rough paste; season with salt and pepper to taste.

5



## Make the salad:

While the pasta continues to cook, arrange the **oranges** on a serving dish. Drizzle with olive oil and season with salt and pepper; garnish with the **hazelnuts** and **mint**.

6



## Finish the pasta & serve your dish:

In the pan used to cook the vegetables, combine the **ricotta cheese**, **chopped vegetables** and **reserved pasta cooking water**. Cook on medium, stirring frequently, 2 to 3 minutes, or until well combined. Add the **cooked pasta**. Cook, stirring frequently, 1 to 2 minutes, or until the pasta is thoroughly coated; season with salt and pepper to taste. Transfer to a serving dish. Garnish with the **Parmesan cheese**. Serve with the **salad** on the side. Enjoy!