

Fresh Cavatelli Pasta

with Endive, Pear & Gorgonzola Cheese

This Italian-inspired pasta dish is the height of fine dining. It features fresh cavatelli in a creamy, piquant white sauce with Gorgonzola, a creamy variety of blue cheese. Lightly toasted red walnuts offer crunchy texture and another dimension of flavor, alongside red and white endives. (White endives are often called “white gold” by Belgians). Diced pear rounds out the flavor profile, creating a juicy, mildly sweet finish. Mangia bene, chefs!



Ingredients

8 Ounces Fresh Cavatelli Pasta

1 Bosc Pear

1 Red Endive

1 White Endive

1 Large Bunch Chives

Knick Knacks

3 Tablespoons Crumbled Gorgonzola Cheese

2 Tablespoons Grated Parmesan Cheese

2 Tablespoons Heavy Cream

¼ Cup Red Walnuts

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 15 to 25 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/561

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Core and small dice the pear. Cut off and reserve an inch from the tops of both endives; thinly slice the bottoms of the endives. Mince the chives.

2



Toast the walnuts:

Heat a large pan (nonstick, if you have one) on medium-high until hot. Add the **walnuts**. Toast, stirring occasionally, 2 to 3 minutes, or until lightly browned and fragrant. Transfer to a bowl. Wipe out the pan.

3



Cook the pasta:

Add the **pasta** to the pot of boiling water. Cook 4 to 5 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain the pasta thoroughly and set aside in a warm place.

4



Cook the endives:

While the pasta cooks, in the same pan used to toast the walnuts, heat 2 teaspoons of olive oil on medium-high until hot. Add the **sliced bottoms of the endives**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly wilted.

5



Finish the pasta:

To the pan of endives, add the **Gorgonzola cheese, Parmesan cheese, heavy cream, toasted walnuts, cooked pasta** and **half the reserved pasta cooking water**; season with salt and pepper to taste. Cook, stirring frequently, 2 to 3 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water until you achieve your desired consistency.) Remove from heat.

6



Make the salad & plate your dish:

In a medium bowl, combine the **tops of the endives, pear** and **chives**. Drizzle with olive oil and season with salt and pepper; toss to coat. Divide the **finished pasta** between 2 dishes. Garnish with the **endive, pear and chive salad**. Enjoy!