

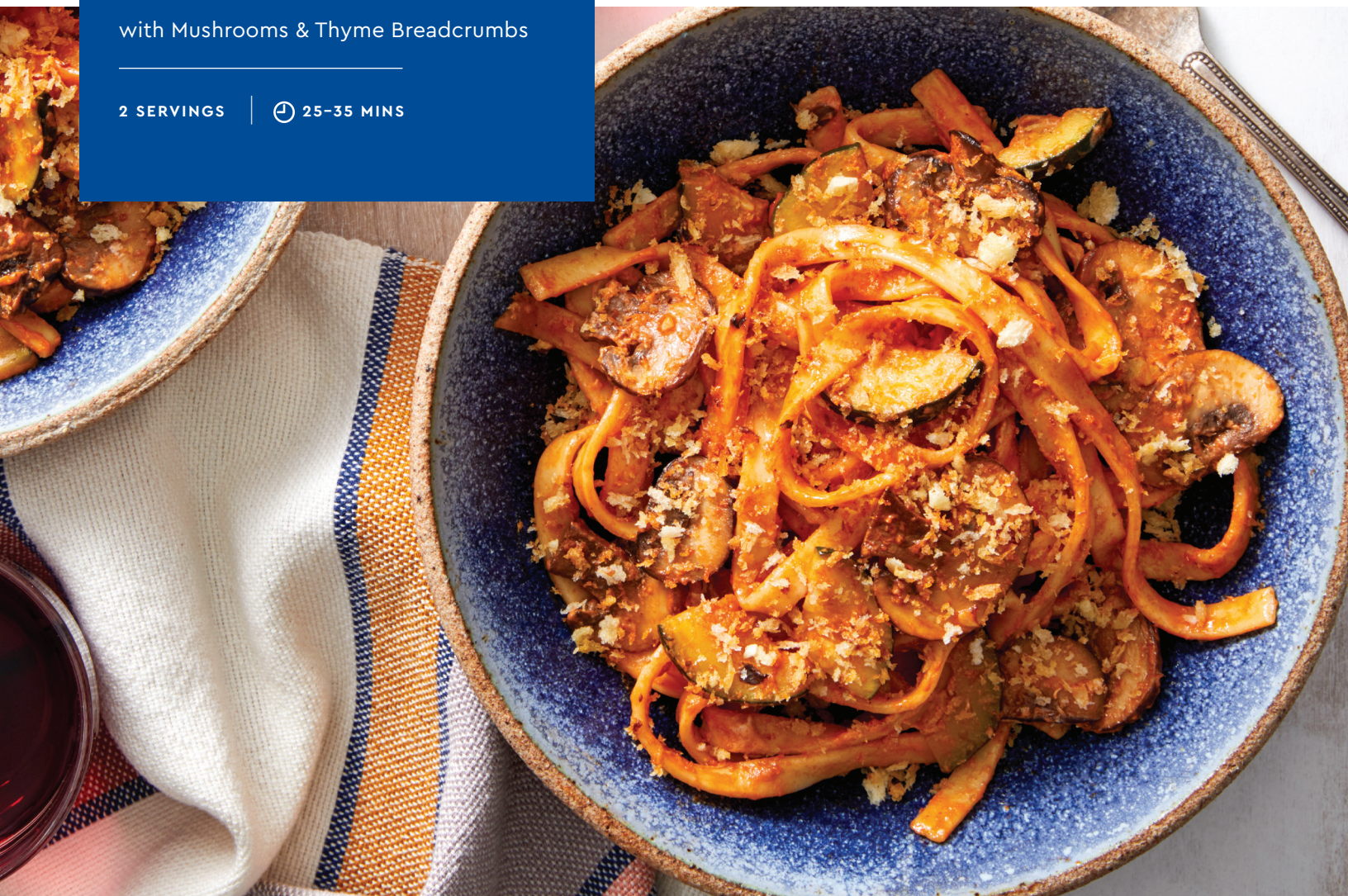
Creamy Tomato Fettuccine

with Mushrooms & Thyme Breadcrumbs

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



➔ IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ➔ icon) and instructions tailored to you.*

 Serve with Blue Apron wine that has this symbol
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Ingredients

Customized ingredients

ADDED:

 10 oz Hot Italian Pork Sausage ➔

 1 Yellow Onion

 ¼ cup Grated Parmesan Cheese

 ¼ cup Panko Breadcrumbs

 ½ lb Fettuccine Pasta

 1 Zucchini

 1 bunch Thyme

 2 Tbsps Crème Fraîche

 ¼ tsp Crushed Red Pepper Flakes

 4 oz Mushrooms

 2 cloves Garlic

 1 oz Salted Butter

 2 Tbsps Tomato Paste

Cook along on the app



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*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**.
- Quarter the **zucchini** lengthwise; cut crosswise into $\frac{1}{4}$ -inch pieces.
- Halve, peel, and medium dice the **onion**.



2 Make the garlic-thyme breadcrumbs

- In a large pan, heat **2 teaspoons 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 Sausage

- In the same pan, heat **2 teaspoons 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.

3 Cook the vegetables

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **zucchini pieces**, **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. Turn off the heat.
- Carefully discard the **thyme sprigs**.



↺ CUSTOMIZED STEP 3 If you chose Sausage

- Cook the vegetables as directed, using the pan of reserved fond.

4 Make the sauce

- Add the **tomato paste** to the pan; season with salt and pepper. Cook on medium-high, 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.



5 Cook the pasta

- Meanwhile, 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.



6 Finish & 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 Sausage

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