



In your box

- 1 Red Bell Pepper
- 1 Red Onion
- 4 oz. Broccolini
- 6 oz. Campanelle Pasta
- 4 fl. oz. Light Cream
- 1 oz. Pecorino Cheese
- 2 Tbsp. Basil Pesto
- .3 oz. Butter



Basil-Pecorino Campanelle

with roasted broccolini

NUTRITION per serving—Calories: 731, Carbohydrates: 91g, Fat: 35g, Protein: 15g, Sodium: 1133mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Pot, Baking Sheet, Colander

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **pasta cooking water**



1

Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ½" dice.
- Halve and peel **onion**. Cut halves into ½" slices.
- Trim bottom end from **broccolini** and cut into ¾" slices at an angle.



2

Roast the Vegetables

- Toss **red bell pepper, onion** (breaking up into pieces), **broccolini**, 4 tsp. **olive oil**, ½ tsp. **salt**, and ¼ tsp. **pepper** together on prepared baking sheet. Massage oil and seasoning into vegetables.
- Spread into a single layer and roast in hot oven until caramelized and tender, 17-20 minutes.
- While vegetables roast, cook pasta.



3

Cook the Pasta

- Add **pasta** to boiling water and boil until slightly undercooked, 7-9 minutes. *Pasta should be slightly firmer than al dente.*
- Reserve 1 cup **pasta cooking water** and drain pasta in a colander. Set aside.
- Reserve pot; no need to wipe clean.



4

Make the Sauce

- Return pot used to cook pasta to medium-high heat. Add **cream** and half the **pasta cooking water** (reserve remaining for adjusting consistency) and bring to a boil.
- Once boiling, add **pasta** and return to a boil. Stir often until sauce is reduced to a creamy consistency that clings to pasta, 4-7 minutes.



5

Finish the Pasta

- Remove pot from burner and stir in **pecorino, basil pesto**, and **butter** until smooth.
- *If sauce is too thick, add reserved pasta cooking water 1 Tbsp. at a time until desired consistency is reached.*
- Plate dish as pictured on front of card, topping **pasta** with **roasted vegetables**. Bon appétit!