

Spring Gemelli Pasta

with Garlic Sugar Snap Peas, Crispy Capers & Soft-Boiled Eggs

With their sweetness and light crunch, sugar snap peas are the perfect highlight for a springtime pasta dinner. Here, we're pairing our garlic-sautéed sugar snap peas with gemelli, a type of pasta whose Italian name means "twins"—a reference to the way it's folded, creating two tubes. (Unlike what's pictured, your gemelli may also be twisted. This deliciously chewy variation can be cooked up in exactly the same way!) Pan-fried capers add extra texture and pops of briny flavor to this bright dish.

Blue Apron Wine Pairings

Die Fonteine Sauvignon Blanc, 2015
Rogers Vineyards Sauvignon Blanc, 2014



Ingredients

2 Farm Eggs
½ Pound Gemelli Pasta
4 Ounces Sugar Snap Peas
3 Cloves Garlic
1 Lemon

Knick Knacks

2 Tablespoons Butter
2 Tablespoons Capers
¼ Cup Grated Pecorino Cheese
¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings **Calories:** about 700 per serving
Prep Time: 10 minutes | **Cook Time:** 25–35 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/841

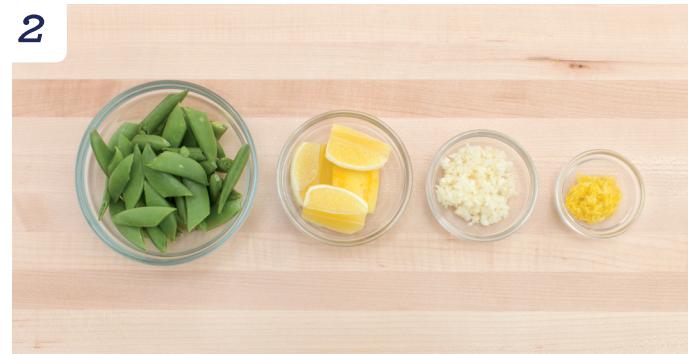
1



Cook & peel the eggs:

Heat a medium pot of salted water to boiling on high. Once boiling, carefully add the **eggs** and cook for exactly 6 minutes. Drain and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. When cool enough to handle, carefully peel the cooked eggs and set aside in a warm place. Rinse the pot and refill with salted water; heat to boiling on high.

2



Prepare the ingredients:

While the eggs cook, wash and dry the fresh produce. Peel and mince the garlic. Snap off and discard the stem end of each sugar snap pea; pull off and discard the tough string that runs the length of the pod. Cut the sugar snap peas in half crosswise on an angle. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.

3



Fry the capers:

Place a paper towel on a work surface; spread the **capers** on top. Using a second paper towel, gently pat or roll the capers to thoroughly dry. In a medium pan, heat a thin layer of oil on medium-high until hot. Add the dried capers and cook, stirring occasionally, 1 to 2 minutes, or until crispy. Transfer to a paper towel-lined plate and set aside in a warm place. Carefully discard the oil and wipe out the pan.

4



Cook the pasta:

Add the **pasta** to the pot of boiling water and cook 9 to 11 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, thoroughly drain the cooked pasta. Rinse under warm water to prevent sticking.

5



Cook the sugar snap peas & aromatics:

In the pan used to fry the capers, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**, **sugar snap peas** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the garlic is fragrant and the sugar snap peas are bright green.

6



Finish & plate your dish:

Add the **cooked pasta**, **butter**, **lemon zest**, **the juice of 2 lemon wedges** and **half the reserved pasta cooking water** to the pan; season with salt and pepper. Cook, stirring vigorously, 2 to 3 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **cheese**, **fried capers** and **peeled eggs**; season the eggs with salt and pepper. Serve with the **remaining lemon wedges**, if you'd like. Enjoy!