



Creamy Wagon Wheel Pasta

with Tomatoes & Garlicky Broccolini



ca. 20min



4 Servings

This delicious pasta dish stars two of the freshest of fresh summer ingredients—tomatoes and basil. Tomatoes get chopped and tossed with salt, pepper, garlic, and olive oil. The salt helps the tomatoes release juices which, when combined with goat cheese, make a light, creamy sauce. Twice-cooked broccolini, sautéed with garlic are served alongside for a super summery, satisfying meal. Cook, rel...

What we send

- 4 cloves garlic
- vine-ripened tomatoes
- broccolini
- fresh basil

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- colander
- large pot
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670.0kcal, Fat 21.7g, Proteins 23.6g, Carbs 95.2g



1. Marinate tomatoes

Bring a large pot of **salted water** to a boil. Core, halve, and finely dice **tomatoes** (with seeds) and transfer to a large, heat-proof bowl. Grate **garlic** and add half to the tomatoes. Stir in **1½ teaspoons salt**, **½ teaspoon pepper**, and **3 tablespoons oil**. Let sit, stirring occasionally, until **tomatoes** release their juices, about 15 minutes.



4. Cook pasta

Return water to a boil. Add **pasta** and cook until al dente, 10-12 minutes. Reserving **½ cup pasta water**, drain, and shake out excess.



2. Prep broccolini

Meanwhile, trim ends of **broccolini** and cut any thick stalks in half lengthwise, stopping before you cut through the florets.



5. Sauté broccolini

Meanwhile, heat **1½ tablespoons oil** in a large skillet over medium-high. Add **blanched broccolini** and season with **salt** and **pepper**. Add **remaining garlic** to the skillet and cook, stirring occasionally, until broccolini is browned in spots, 4-5 minutes.



3. Blanch broccolini

Add **broccolini** to boiling water and cook until crisp-tender and bright green, about 2 minutes. Using tongs, transfer to a colander to drain, reserving water to cook pasta.



6. Finish pasta

Pick **basil leaves** from stems and thinly slice leaves. Add **half each of goat cheese** and **basil** to **tomatoes** and stir until creamy. Add **pasta** and stir in **4-6 tablespoons pasta water** (or more to make a creamy sauce). Transfer to bowls and garnish with **remaining goat cheese** and **basil** and a drizzle of **olive oil**. Serve **broccolini** alongside. Enjoy!