



## Mushroom Baked Ziti

with Roasted Green Beans



30-40min



2 Servings

Treat yo'self to this decadent baked ziti! With a no-cook tomato sauce, meaty cremini mushrooms, and the one-two punch of creamy seasoned ricotta and nutty Parmesan, this dish is quickly assembled and baked to ooey-goopy, bubbly perfection. Bonus - as the ziti bakes, the garlicky green beans roast - on the same baking sheet you used for the mushrooms! Cook, relax, and enjoy!



## What we send

- can whole-peeled tomatoes
- garlic
- cremini mushrooms
- green beans
- pizza spice blend

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- red wine vinegar
- sugar

## Tools

- colander
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 692kcal, Fat 27g, Carbs 85g, Proteins 25g



### 1. Prep ingredients

Preheat oven to 450°F with racks in upper and lower thirds. Bring a medium pot of **salted water** to a boil. Trim stems from **mushrooms**, then thinly slice caps. Finely grate **Parmesan**. Trim stem ends from **green beans**. Finely chop **tomatoes** in the can with kitchen shears.



### 2. Roast mushrooms

On a rimmed baking sheet, toss **mushrooms** with **1 tablespoon oil**, **1 teaspoon of the pizza spice blend** (save rest for own use) and season with **salt** and **pepper**. Roast mushrooms on the upper oven rack until browned and all moisture is evaporated, about 8 minutes. Remove from oven and allow to cool. Reserve baking sheet for step 5.



### 3. Cook pasta

As **mushrooms** roast, add **ziti** to boiling water and cook until almost al dente, about 8 minutes. Drain.



### 4. Make sauce & prep ricotta

In a medium bowl, combine **tomatoes**, **¼ cup water**, **½ tablespoon vinegar**, **1 tablespoon oil**, **½ teaspoon sugar**, **1 teaspoon salt**, and **a few grinds pepper**. Add cooled **mushrooms** and stir to combine. In a separate medium bowl, combine **ricotta** with **half of the Parmesan** and season to taste with **salt** and **pepper**.



### 5. Assemble & bake




Spread **half of the sauce** in the bottom of a medium baking dish. Add **ziti** and top with **remaining sauce**, making sure to coat all of the pasta. Dollop **ricotta mixture** on top and sprinkle with **remaining Parmesan**. Bake on top rack until cheese has melted and browned in spots, 13-15 minutes. Let sit 5 minutes before serving.



### 6. Roast green beans & serve

Meanwhile, peel and roughly chop **1 large garlic clove**. On reserved baking sheet, toss **green beans** with **chopped garlic** and **1 tablespoon oil**, and season with **salt** and **pepper**. Roast on bottom rack (as ziti bakes) until tender and charred in spots, 10-12 minutes. Remove from oven and toss with **½ tablespoon vinegar**. Serve alongside **baked ziti**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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