



## Mushroom Baked Ziti

with Roasted Green Beans



30-40min



4 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-gooey, 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
- green beans
- pizza spice blend
- cremini mushrooms
- garlic

## What you need

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

## Tools

- colander
- large baking dish
- large pot
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 715kcal, Fat 25g, Carbs 95g, Proteins 28g



### 1. Prep ingredients

Preheat oven to 450°F with racks in upper and lower thirds. Bring a large 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 **2 tablespoons oil**, **pizza spice blend**, and season with **salt** and **pepper**. Roast mushrooms on upper oven rack until browned and all moisture is evaporated, about 12 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, 7-8 minutes. Drain.



### 4. Make sauce & prep ricotta

In a medium bowl, combine **tomatoes**, **1/2 cup water**, **1 tablespoon vinegar**, **2 tablespoons oil**, **1 teaspoon sugar**, **2 teaspoons 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 large 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 **2 large garlic cloves**. On reserved baking sheet, toss **green beans** with **chopped garlic** and **2 tablespoons 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 **1 tablespoon vinegar**. Serve alongside **baked ziti**. Enjoy!