



## Mushroom Ragu Pappardelle

with Parmesan Garlic Bread



30-40min



4 Servings

Earthy mushrooms add a meatiness to this ragu—sans the meat—making it the perfect dinner for vegetarians and meat-lovers alike. The mushrooms are sautéed until golden brown with fragrant garlic before simmering in tomatoes. The ragu is served over fresh pappardelle, a wide pasta that's perfect for soaking up the hearty sauce, and Parmesan crusted garlic bread alongside a crisp romaine salad. Co...

## What we send

- romaine heart
- garlic
- white button mushrooms
- canned whole-peeled tomatoes

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- colander
- large pot
- large saucepan

## Allergens

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

## Nutrition per serving

Calories 710kcal, Fat 17g, Carbs 114g, Proteins 24g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Stack **pasta sheets** and cut lengthwise into 1-inch wide strips. Trim stem ends from **mushrooms**, then finely chop caps. Cut **tomatoes** in the cans with kitchen shears until finely chopped. Peel **3 large garlic cloves**; finely chop **2 cloves**, and cut **remaining clove** in half. Finely grate **Parmesan**.



### 4. Make garlic bread

Preheat broiler with top rack 6 inches from heat source. Cut **roll** in half. Rub cut-sides with **halved garlic** and drizzle with **2 teaspoons oil**. Sprinkle **3 tablespoons Parmesan** on top, evenly distributing over two halves. Transfer to foil, cheese-side up. Broil until toasted and cheese is melted, 1-2 minutes (watch closely). Cut into 4 pieces.



### 2. Cook sauce

Heat **2 tablespoons oil** in large saucepan over medium-high. Add **mushrooms**; cook, stirring, until liquid evaporates and mushrooms are browned, 4-5 minutes. Add **chopped garlic**, and cook, stirring until fragrant, about 1 minute. Add **tomatoes**, **½ cup water**, and **¾ teaspoon salt**, and **a few grinds pepper**. Bring to a boil; cook until slightly reduced, 5-7 minutes.



### 5. Cook pasta

Add **pasta** to boiling water. Cook, stirring, until al dente, 2-3 minutes. Reserve **1 cup pasta water**, then drain. Add pasta to saucepan. Stir in **½ cup of the pasta water** and **½ of the remaining Parmesan**. Simmer over medium heat until sauce thickens (add 1 tablespoon water at a time if too thick), about 2 minutes (pasta will continue to soak up liquid).



### 3. Prep salad

Meanwhile, cut **romaine** crosswise into 1-inch pieces; discard the ends. In a large bowl, whisk together **2 tablespoons oil** and **2 tablespoons vinegar**. Season to taste with **salt** and **pepper**.



### 6. Finish salad & serve

Add **romaine** to **dressing**, and toss to combine. Serve **pasta** with **salad**, **garlic bread** and **remaining Parmesan** alongside. Enjoy!

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

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