



## Linguine in Miso Butter

with Spinach and Shiitakes



20-30min



2 Servings

This dish brings together Japanese and Italian flavors with a velvety umami-rich sauce that clings on to each noodle. Fragrant basil and red pepper flakes lend brightness and just a touch of heat. You'll be sopping sauce with extra linguine, or even your fingers, because it's just that addictive. Also, just between us: miso is our secret ingredient for reinvigorating pantry meals. It's sweet an...



## What we send

- shallot
- crushed red pepper
- toasted sesame seeds <sup>11</sup>
- fresh basil
- shiitake mushrooms
- large cloves garlic
- baby spinach

## What you need

- coarse salt

## Tools

- colander
- large pot

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

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 23g, Carbs 86g, Proteins 20g



### 1. Prep vegetables

Peel and finely chop garlic. Remove ends from shallot, cut in half, peel then thinly slice. Remove shiitake stems then thinly slice. Remove basil leaves from sprigs.



### 2. Cook pasta

Bring a large pot of salted water to a boil. Add half of pasta (8 oz) and cook until al dente, about 9 minutes. Drain reserving 3/4 cup pasta water.



### 3. Sauté aromatics

Meanwhile, melt the butter in a skillet over medium-high heat. Add garlic and shallot and cook, stirring often, until light golden brown, about 1 minute.



### 4. Brown mushrooms

Add shiitakes, 3/4 teaspoon salt and red pepper flakes (use 1/2 the amount for less heat) and cook until shiitakes start to brown, about 3 minutes.



### 5. Make sauce

Add miso paste and pasta water. Simmer until reduced by half, about 2 minutes.



### 6. Combine with pasta

Add the spinach and cook until wilted, about 30 seconds. Then toss in pasta and basil leaves and simmer until the sauce coats the pasta, about 1 minute. Sprinkle with sesame seeds. Enjoy!