



## Creamy Mushroom Ragu

with Ready to Heat Penne



30-40min



2 Servings

This dish has everything you need to warm you right up from the inside out! Meaty mushrooms, fragrant rosemary, and sweet carrots simmer together to make a sauce for the tender cheese ravioli. Cream cheese and nutty Parmesan cheese add a layer of velvety decadence.



## What we send

- ½ lb mushrooms
- 1 carrot
- 1 yellow onion
- garlic
- ¼ oz fresh rosemary
- 6 oz tomato paste <sup>7</sup>
- 1 oz cream cheese <sup>7</sup>
- 2 (¾ oz) Parmesan <sup>7</sup>
- 7 oz ready to heat penne <sup>1,3</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large skillet
- microplane or grater

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 460kcal, Fat 20g, Carbs 56g, Protein 18g



### 1. Prep ingredients

Halve **mushrooms**, then thinly slice caps. Scrub **carrot**, then thinly slice into rounds (halve or quarter before slicing, if large). Finely chop **onion**. Finely chop **2 large garlic cloves**.

Pick and finely chop **1 teaspoon rosemary leaves**; discard stems.



### 4. Finish sauce

Stir **cream cheese** and **half of the Parmesan** into skillet with **sauce** until melted. Season to taste with **salt** and **pepper**.



### 2. Cook vegetables

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **onions** and **carrots**; cook, stirring, until veggies are slightly tender and golden, 5-8 minutes.

Add **mushrooms, chopped rosemary**, and **a pinch of salt**; cook, stirring, until mushrooms are softened, about 5 minutes.



### 3. Simmer sauce

Stir **chopped garlic** and **2 tablespoons tomato paste** into skillet with **vegetables**. Cook until garlic is fragrant, about 1 minute. Add **1½ cups water** and bring to a rapid boil over high heat. Reduce heat to medium and cook until reduced to 2 cups, 8-10 minutes.



### 5. Finish & serve

Add **pasta** and **¼ cup water** to skillet with **sauce** and toss gently to combine. Cook, still over medium heat, until pasta is warmed through, 1-2 minutes.

Serve **pasta** topped with **remaining Parmesan**. Enjoy!



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