

MARLEY SPOON



Miso Butter Gluten Free-Fettuccine

with Mushrooms, Spinach & Sesame Seeds



20-30min



2 Servings

This dish brings together Japanese and Italian flavors with a velvety umami-rich sauce that clings to each noodle. Fragrant red pepper flakes lend brightness and just a touch of heat. You'll be sopping sauce with extra gluten free fettuccine, or even your fingers, because it's just that addictive.

What we send

- garlic
- 1 shallot
- 2 (2 oz) shiitake mushrooms
- 9 oz gluten free fettuccine ³
- 5 oz baby spinach
- 1 pkt crushed red pepper
- 2 (0.63 oz) miso paste ⁶
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- butter ⁷
- kosher salt & ground pepper

Tools

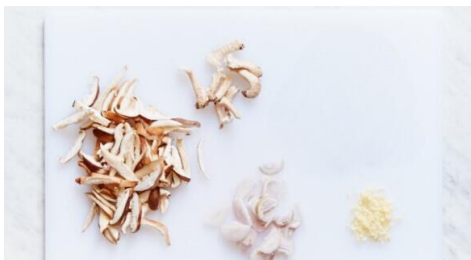
- large pot
- medium skillet

Allergens

Egg (3), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 26g, Carbs 85g,
Protein 15g



1. Prep vegetables

Finely chop **2 teaspoons garlic**.

Halve **shallot** and thinly slice.

Remove and discard **mushroom** stems, then thinly slice caps.



4. Brown mushrooms

Add **mushrooms** and **crushed red pepper** (use less depending on heat preference). Cook until mushrooms start to brown, about 3 minutes. Season to taste with **salt** and **pepper**.



2. Cook pasta & spinach

Bring a large pot of **salted water** to a boil. Add **pasta** and cook according to package directions. Reserve **1½ cups cooking water**.

Place **spinach** in a colander and drain pasta over spinach to wilt.



5. Make sauce

Add **1½ tablespoons miso paste** and **¾ cup reserved cooking water**; stir until smooth. Simmer until sauce is reduced by half, about 2 minutes.



3. Sauté aromatics

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



6. Finish & serve

Add **pasta**, **spinach**, and **2 tablespoons butter**; cook, tossing and adding more cooking water as needed, until sauce is creamy and pasta is glossy.

Serve **miso butter pasta** sprinkled with **sesame seeds**. Enjoy!