

MARLEY SPOON



? Mushroom Ragù with Gemelli

Parmesan & Roasted Broccoli

 20-30min  2 Servings

Well, we pulled it off: all of the rich comforts of a meat ragù with no meat at all. Mushrooms simmered in whole peeled tomatoes smells as divine as it tastes. Served over spiraled gemelli pasta, this is pure comfort in a bowl. Don't forget your daily dose of veggies with a simple side of crisp roasted broccoli.

What we send

- 1 yellow onion
- ½ lb mushrooms
- garlic
- ¾ oz Parmesan ⁷
- ½ lb broccoli
- 6 oz gemelli ¹
- ¼ oz Tuscan spice blend
- 14½ oz can whole peeled tomatoes
- ½ lb uncased Italian chicken sausage

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium pot
- rimmed baking sheet
- large skillet

Allergens

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

Nutrition per serving

Calories 800kcal, Fat 39g, Carbs 94g, Protein 23g



1. Prepare ingredients

Preheat oven to 425°F with a rack in the upper third. Bring a medium pot of **salted water** to a boil.

Finely chop **onion**. Trim and discard stems from **mushrooms**, then quarter. Finely chop **2 large garlic cloves**. Finely grate **Parmesan**, if necessary.



2. Roast broccoli

Cut **broccoli** into 2-inch florets, if necessary. Toss with **1 tablespoon oil** on a rimmed baking sheet; season to taste with **salt** and **pepper**. Roast on upper rack, flipping halfway through, until tender and browned, 15-17 minutes.



3. Sauté vegetables

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium-high. Add **mushrooms** to skillet with **a pinch of salt** and sauté, stirring occasionally, until mushrooms are tender and cooked down to about half their size, 8-10 minutes.

Add **pasta** to boiling water, stirring occasionally until al dente, 8-9 minutes. Reserve **½ cup pasta water** and drain pasta.



4. Finish ragù

To skillet with mushrooms, add **chicken sausage** and **onion**. Season with **salt** and **pepper**. Cook, breaking up sausage with a spoon, until cooked through, 4-5 minutes. Stir in **garlic** and **2 teaspoons Tuscan spice**; cook, stirring until fragrant, 30-60 seconds.

Stir in **tomatoes**, crushing with the back of a spoon. Simmer, stirring, until sauce is thickened, about 4-5 minutes.



5. Finish & serve

Remove from heat and add **pasta**. Stir in **1 tablespoon cold butter**, **¼ cup reserved pasta water**, and **all of the Parmesan** until combined. Season to taste with **salt** and **pepper**.

Serve **chicken sausage and mushroom ragù** alongside **roasted broccoli**. Enjoy!



6. Rate your plate!

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