

# MARLEY SPOON



## Cavatappi & Pork Ragu

with Spinach Salad & Italian Dressing



20-30min



2 Servings

Cavatappi is more than just a pretty pasta shape—its curly form and fine vertical grooves make it ideal for serving with hearty sauces. Here, we toss al dente cavatappi in a savory ragu made with aromatics like garlic and shallots, ground pork, rich tomato paste, and creamy cheese.



## What we send

- garlic (use 3 large cloves)
- 1 shallot
- 2 ciabatta rolls <sup>1</sup>
- 10 oz pkg ground pork
- tomato paste (use ¼ cup)
- Italian seasoning (use 1½ tsp)
- 3 oz mascarpone <sup>7</sup>
- ¾ oz piece Parmesan <sup>7</sup>
- ½ lb cavatappi <sup>1</sup>
- 3 oz baby spinach

## What you need

- kosher salt & pepper
- olive oil
- white wine vinegar <sup>17</sup>
- sugar
- butter <sup>7</sup>

## Tools

- medium pot
- medium skillet
- microplane or grater

## Allergens

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1530kcal, Fat 81g, Carbs 146g, Protein 55g



### 1. Prep aromatics & bread

Bring a medium pot of **salted water** to a boil. Peel **3 garlic cloves**, then finely chop 2 teaspoons garlic, leaving one clove whole. Peel and finely chop **all of the shallot**. Split **rolls**, if necessary, then drizzle cut sides with **oil** and season with **salt** and **pepper**.



### 4. Make dressing

Preheat broiler with top rack 6 inches from heat source. Finely grate **Parmesan**. In a medium bowl, whisk together **remaining mascarpone**, **½ teaspoon of the Italian seasoning**, **1 tablespoon vinegar**, **1 teaspoon sugar**, and **2 tablespoons each of water and oil**. Stir in **half of the Parmesan**, then season to taste with **salt** and **pepper**.



### 2. Start ragu

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shallots** and cook until softened, 2-3 minutes. Add **pork** and **a pinch each of salt and pepper**; cook, stirring occasionally, until well browned, 3-5 minutes. Stir in **¼ cup of the tomato paste** and cook, stirring, until tomato paste is caramelized and begins to stick to bottom of the skillet, 2-3 minutes.



### 5. Cook & sauce pasta

Add **cavatappi** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, about 8 minutes. Reserve **¼ cup cooking water**, then drain pasta well. Return pasta, reserved cooking water, and **1 tablespoon butter** to skillet with **ragu**. Simmer over medium heat, tossing, until pasta is well coated in sauce, 1-2 minutes. Season to taste with **salt** and **pepper**.



### 3. Simmer sauce

Add **1½ teaspoons of the garlic** to skillet over medium-high heat. Cook until fragrant, 30 seconds. Add **1 teaspoon of the Italian seasoning**, **all but 1 tablespoon of the mascarpone**, **1½ cups water**, **1 teaspoon salt**, and **a pinch of pepper**. Bring to a simmer, scraping up any browned bits from skillet. Cook over medium heat, stirring occasionally, until thickened, 8-10 minutes.



### 6. Make garlic bread & serve

Broil **rolls** directly on top oven rack until golden-brown, 1-2 minutes per side (watch closely). Remove from oven and rub oiled sides of rolls with **reserved whole garlic clove**. Add **spinach** to bowl with **dressing** and toss to coat. Serve **cavatappi** and **pork ragu**, topped with **remaining Parmesan**, with **salad** and **garlic bread** alongside. Enjoy!