



## Parmesan Dutch Baby

with Ricotta, Mushrooms & Spinach



30-40min



2 Servings

What happens when you combine a pancake and a frittata? You create a Dutch baby—a fluffy, baked batter that's a satisfying bite any time of the day (brunch or dinner, you choose!). We amp up the savoriness of this bake with earthy sautéed baby bella mushrooms and spinach, and creamy ricotta cheese. A sprinkle of nutty Parmesan and fresh parsley over the top, and we can't wait to dig in.



## What we send

- 3 oz mascarpone <sup>7</sup>
- 5 oz all-purpose flour <sup>1</sup>
- 2 (¾ oz) Parmesan <sup>7</sup>
- 4 oz baby bella mushrooms
- garlic
- ¼ oz fresh parsley
- 4 oz ricotta <sup>7</sup>
- 5 oz baby spinach

## What you need

- 3 large eggs <sup>3</sup>
- kosher salt & ground pepper
- butter <sup>7</sup>
- olive oil

## Tools

- medium ovenproof skillet (preferably cast-iron)
- microplane or grater
- medium skillet

## 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 890kcal, Fat 72g, Carbs 31g, Protein 36g



### 1. Preheat skillet

Preheat oven to 425°F with a rack in the center. (Keep all other racks either below or more than 6-inches above the center rack. Your Dutch baby needs room to rise!). Place a medium ovenproof skillet (preferably cast-iron) on the center oven rack to preheat until step 3.



### 2. Make batter

Transfer **mascarpone** to a liquid measuring cup; add enough water to make ¾ cup total; whisk to combine. In a large bowl, combine mascarpone mixture, **3 large eggs, ½ cup flour, 1 teaspoon salt, and a few grinds of pepper**; whisk until batter is very smooth and a few bubbles are visible on the surface, about 1 minute. Finely grate **all of the Parmesan**.



### 3. Bake Dutch baby

Carefully remove skillet from oven, then add **2 tablespoons butter**, swirling to melt and making sure butter coats the bottom and sides of skillet. Pour **batter** into skillet and top with **half of the Parmesan**. Bake on center oven rack until **Dutch baby** is puffed and browned in spots, 18-20 minutes.



### 4. Prep ingredients

Trim stems from **mushrooms**, then thinly slice caps. Finely chop **1 teaspoon garlic**. Chop **parsley** leaves and stems. In a small bowl, stir to combine **ricotta, 1 teaspoon oil, and ½ teaspoon of the chopped garlic**; season to taste with **salt and pepper** and set aside until ready to serve.



### 5. Cook mushrooms & spinach

Heat **1 tablespoon oil** in a second medium skillet over medium-high. Add **mushrooms** and cook, stirring occasionally, until tender and browned, about 5 minutes. Season with **salt and pepper**. Add **spinach, half of the parsley, remaining chopped garlic, and 1 tablespoon butter**. Cook until spinach is wilted, 1-2 minutes. Season to taste with **salt and pepper**.



### 6. Finish & serve

Spoon **seasoned ricotta** over warm **Dutch baby**, then top with **mushrooms and spinach**. Garnish with **remaining parsley and Parmesan**. Enjoy!