



Mushroom Ragu Pappardelle

with Parmesan Garlic Bread



30-40min



2 Servings

Earthy mushrooms add a meatiness to this ragu—sans the meat—making it the perfect dinner for vegetarians and meat-lovers alike. The mushrooms are sautéed until golden brown with fragrant garlic before simmering in tomatoes. The ragu is served over fresh pappardelle, a wide pasta that's perfect for soaking up the hearty sauce, and Parmesan crusted garlic bread alongside a crisp romaine salad. Co...

What we send

- romaine heart
- white button mushrooms
- garlic
- canned whole-peeled tomatoes
- 1,3
- 7
- 1

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- colander
- large pot
- 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 840kcal, Fat 23g, Carbs 130g, Protein 27g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Stack **pasta sheets** and cut lengthwise into 1-inch wide strips. Trim stem ends from **½ of the mushrooms** (save the rest) then finely chop caps. Cut **tomatoes** in the can with kitchen shears until finely chopped. Peel **2 large garlic cloves**; finely chop **1 clove**, and cut **remaining clove** in half. Finely grate **Parmesan**.



4. Make garlic bread

Preheat broiler with top rack 6 inches from heat source. Cut **roll** in half. Rub cut-sides with **halved garlic** and drizzle with **2 teaspoons oil**. Sprinkle **3 tablespoons of the Parmesan** on top, evenly distributing over the two halves. Transfer to foil, cheese-side up. Broil until toasted and cheese is melted, 1-2 minutes (watch closely).



2. Cook sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **mushrooms**; cook, stirring, until browned and liquid evaporates, 3-4 minutes. Add **chopped garlic**; cook until fragrant, about 1 minute. Add **tomatoes, ¼ cup water, ½ teaspoon salt**, and **a few grinds pepper**. Bring to a boil, and cook until slightly reduced, about 5 minutes. Set aside until step 5.



5. Cook pasta

Add **pasta** to boiling water. Cook, stirring, until al dente, 2-3 minutes. Reserve **½ cup pasta water**, then drain. Add pasta to sauce in skillet. Stir in **¼ cup of the pasta water** and **½ of the remaining Parmesan**. Simmer over medium heat until sauce thickens (add 1 tablespoon water at a time if too thick), about 2 minutes (pasta will continue to soak up liquid).



3. Prep salad

As **sauce** cooks, cut **romaine** crosswise into 1-inch pieces, discard the ends. In a large bowl, whisk together **2 tablespoons oil** and **2 tablespoons vinegar**. Season to taste with **salt** and **pepper**.



6. Finish salad & serve

Add **romaine** to **dressing**, and toss to combine. Serve **pasta** with **salad, garlic bread**, and **remaining Parmesan** alongside. Enjoy!