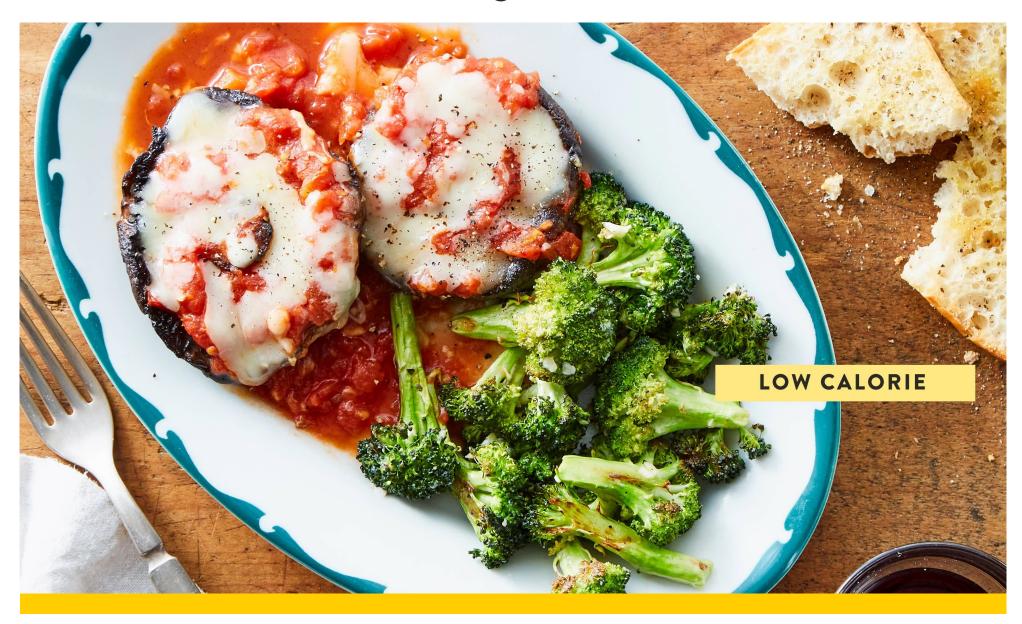
# MARLEY SPOON



# **Mushroom Parmigiana**

with Garlic-Buttered Broccoli





In this healthier twist on the usual Parm, meaty portobello mushrooms take the place of eggplant or chicken. And great news: You can skip the bother (and mess!) of breading and frying. Don't worry, though-you'll still have the coveted layer of melty cheese on top. The mushrooms are served on toasted ciabatta, which adds a little crunch and sops up all of the saucy goodness.

### What we send

- garlic
- 2 (2 oz) shredded fontina 1
- 14½ oz whole peeled tomatoes
- 1 ciabatta roll <sup>2</sup>
- 6 oz portobello mushroom
- ½ lb broccoli

# What you need

- 2 Tbsp butter <sup>1</sup>
- · olive oil
- kosher salt & ground pepper

#### **Tools**

- · rimmed baking sheet
- medium ovenproof skillet

## **Allergens**

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 490kcal, Fat 29g, Carbs 47g, Protein 17g



# 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source and a rack in the lower third of oven. Put 1½ tablespoons butter in a small bowl to soften until step 6. Peel and finely chop 2 teaspoons garlic. Finely chop fontina. Use kitchen shears to cut tomatoes directly in can until finely chopped. Split or slice ciabatta in half, if necessary,



## 2. Cook mushrooms

On a rimmed baking sheet, generously brush **mushrooms** with **oil**, then season to taste with **salt** and **pepper**. Broil on top rack, flipping once, until charred and softened, 6-8 minutes (mushrooms will shrink in size). Transfer mushrooms to a plate and reserve baking sheet. Reduce oven temperature to 450°F.



### 3. Make sauce

Heat 1 tablespoon oil in a medium ovenproof skillet over medium-high. Add 1 teaspoon of the chopped garlic; cook, stirring, until fragrant, 30 seconds. Add tomatoes and ½ tablespoon butter; season with salt and pepper. Bring to a boil. Simmer until reduced to 1¼ cups, 5-6 minutes. Spoon half of the sauce into a measuring cup. Reserve skillet with remaining sauce.



#### 4. Roast broccoli

Meanwhile, cut **broccoli** in 1-inch florets, then toss on reserved baking sheet, with 1/2 **tablespoon oil**. Roast on lower oven rack until tender, 6-8 minutes.



5. Bake Parmigiana

Meanwhile, add **mushrooms**, gill-sides up, to sauce in skillet. Cover with remaining sauce, then scatter **fontina** over top. Bake on top oven rack until cheese melts, 4-5 minutes. Meanwhile, place **ciabatta**, cut-sides down, on baking sheet with **broccoli**; bake until toasted, 3-4 minutes (watch closely).



6. Finish & serve

Add remaining garlic to bowl with softened butter, season to taste with salt and pepper, and mash with a fork to combine. Toss into hot broccoli until melted. Top ciabatta with mushroom Parmigiana, spoon extra sauce on top, and serve alongside garlic-butter broccoli. Enjoy!