

Mushroom Parmigiana 123 june 15 17:29

TEST VERSION 125



20-30min



2 Servings

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What we send

- 6 oz portobello mushrooms
- 1 can whole peeled tomatoes
- 12 (6-inch) flour tortillas ^{1,6}
- 1 oz Thai red curry paste ⁶

What you need

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

Tools

- medium ovenproof skillet
- rimmed baking sheet

Cooking tip

and cooking tip [dropped column]

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Cook mushrooms

Preheat oven broiler with rack 6-inches from heat source. 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 mushrooms for step 5. Reduce oven to 450°F.



2. Prep ingredients

Put 3 tablespoons **butter** in a small bowl to soften until step 5. Peel and finely chop 3 teaspoons garlic. Finely chop **mozzarella** or coarsely grate using large holes on aa box grater. Use kitchen scissors to cut tomatoes in can until finely chopped. Scoop gills from inside of mushrooms, if desired.



3. Make sauce

Heat 1 tablespoon oil in a medium skillet over medium-high. Add 1 teaspoon garlic and cook until fragrant, about 30 seconds. Add tomatoes, ½ cup water and 1 tablespoon butter; season to taste with salt and pepper. Bring to a boil. Simmer until sauce reduces to 1½ cups, about 5 minutes. Spoon into a measuring cup. Reserve skillet for step 5.



4. Roast broccoli

Meanwhile, cut broccoli in 1-inch florets. On same baking sheet, toss broccoli with 1 tablespoon oil. Roast on bottom rack until tender, 8–10 minutes.



5. Bake parmigiana

Meanwhile, spread half of the sauce in bottom of reserved skillet. Add mushrooms, stem gill-side up, to skillet. Spoon remaining sauce over, then top with mozzarella. Bake on top rack until cheese melts, 5–6 minutes. Meanwhile, place ciabatta, cut-side down, on baking sheet with broccoli; bake until toasted, 4–6 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 hot broccoli with half of the butter, and brush cut-side of ciabatta with remaining. Top ciabatta with mushrooms and serve alongside broccoli. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**