

MARLEY SPOON



A Taste of Italy:

Add a Global Pantry Pack to your Box!



2 Servings

Ciao! When we need a crowd-pleasing favorite, we look to the countless dishes in our Italian playbook. Pizzas and pastas? Sì, of course! But, also, creamy risottos, and various meat and seafood dishes cooked in delicious sauces. This pantry pack is the gateway to your Italian cooking adventures. When your kitchen is stocked with these Italian staples, you always have the makings of a delicious dinner on hand. Buon appetito!

What we send

- 1 can tomato paste
- 1 can cherry tomatoes
- 1 pkg casarecce ¹
- ½ lb fettuccine ¹
- 5 oz arborio rice
- 1 can cannellini beans
- 1 pkt vegetable broth concentrate
- 1.7 oz golden balsamic vinegar
- 1 can artichokes

What you need

- Your choice!

Tools

- choose your own cooking adventure!

Allergens

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

Nutrition per serving

Calories 1720kcal, Fat 6g, Carbs 298g, Protein 71g



1. Weeknight marinara!

A not-so-secret trick to getting a quick marinara sauce to taste like it's been cooking all day—tomato paste. Heat chopped garlic in olive oil until fragrant. Add tomato paste. Stir frequently until the paste is a deep brick red color. Add crushed or whole tomatoes. Cook, stirring. Season to taste. Add fresh basil. Toss with fettuccine (cook in boiling water, 9-11 mins). Top with grated Parmesan.



2. Shrimp scampi pasta!

Shrimp scampi is a one-way ticket to the seaside. Sauté finely chopped garlic in butter and olive oil. Add shrimp, season, and cook for just a few quick minutes, until pink and curled. Cook casarecce pasta in salted boiling water until al dente, 9-11 minutes. Marry the pasta with the sauce in the same large skillet. Finish with fresh parsley and a squeeze of lemon juice.



3. All about artichokes!

Artichokes are delicious. But, fresh artichokes make you work for it! Canned artichokes are one of those pantry staples that pays off in spades. Add to a quick salad, tossed in a golden balsamic dressing; Toss in olive oil and quickly grill for a smoky char; Use as a pizza topping; Finely chop & add to a quick tomato sauce; Add to a one-skillet bake with chicken, olives, and broth; Make a pesto!



4. Ribollita or minestrone!

Simplicity rules in Italian cuisine. Combining humble ingredients like beans and even stale bread can be the start of a satisfying meal.

Gather odds and ends of your favorite veggies: kale, carrots, onions, leeks, celery, whatever's on hand. Start with olive oil and chopped garlic. Add chopped veggies & canned cherry tomatoes. Cover with veggie broth. Add beans! Add chunks of stale bread!



5. Risotto!

It's hard to beat the decadence of a creamy risotto. Once you have the basic process down, you can change it up as you like. The key is a 3:1 ratio of liquid to arborio rice. Start with chopped shallots in olive oil. Add rice. Add a ladle of vegetable broth. Barely simmer over medium-low heat, stirring, until liquid is absorbed. Repeat until about 2 cups broth is absorbed and rice is tender.



6. Authentic Alfredo!

Fettuccine, butter, and some grated Parmesan cheese are all you need for an authentic fettuccine Alfredo! Cook fettuccine in boiling salted water until al dente, 9-11 minutes. Reserve 1 cup pasta water, drain pasta. Simmer pasta water in a skillet. Whisk in 2-3 Tbsp butter & about ⅓ cup grated cheese, letting them melt before adding more. Toss with pasta!