

Cremeni & Shiitake Mushroom Pasta

with Summer Beans & Crispy Shallot Rings

Filled with hearty, ribbon-like egg noodles and plenty of rich, savory flavor, green bean casserole is a comfort food standby that always satisfies. For a gourmet, stovetop take on the favorite, we're combining our egg noodles with two kinds of mushrooms and sautéed seasonal beans for bright, fresh flavor. A garnish of crunchy homemade shallot rings finishes it off with delicate onion flavor and incredible texture. (Rinsing the shallots in cold water before coating ensures a perfectly crisp exterior. For best results, be sure to dry the shallots completely before coating them.)

Blue Apron Wine Pairings

Château Champ d'Eymet Bordeaux Red, 2015

Archival Petite Sirah, 2014



Ingredients

5 Ounces Egg Noodles
6 Ounces Summer Beans
5 Ounces Cremini Mushrooms
2 Ounces Shiitake Mushrooms
1 Bunch Parsley

Knick Knacks

2 Tablespoons Butter
1 Shallot
1/4 Cup All-Purpose Flour
1/4 Cup Grated Parmesan Cheese
2 Teaspoons Summer Pasta Spice Blend

(Italian Seasoning, Garlic Powder, Ground Yellow Mustard Seeds & Cayenne Pepper)

Makes: 2 servings | **Calories:** about 605 per serving

Prep Time: 15 minutes | **Cook Time:** 25–35 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/936

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel the shallot and thinly slice into rings; separate the rings and place in a bowl of cold water. Thinly slice the cremini mushrooms. Cut off and discard the shiitake mushroom stems; thinly slice the caps. Snap off and discard the stem ends of the beans; cut into 2-inch pieces on an angle. Pick the parsley leaves off the stems; discard the stems and finely chop the leaves.

2



Make the shallot rings:

Drain the **shallot** and pat dry with paper towels; transfer to a bowl. Add the **flour** and toss to thoroughly coat. In a large, high-sided pan, heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a pinch of flour sizzles immediately when added to the pan, add the coated shallot (tapping off any excess flour) in a single, even layer. Cook, occasionally tilting the pan to submerge the shallot in oil, 2 to 3 minutes, or until golden brown and crispy. Transfer to a paper towel-lined plate; immediately season with salt and pepper. Carefully discard the oil and wipe out the pan.

3



Brown the mushrooms:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cremini and shiitake mushrooms** and cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and crispy. Season with salt and pepper.

4



Add the beans:

To the pan of mushrooms, add the **beans** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the beans are lightly browned. Add **¾ cup of water**. Cook, stirring occasionally and scraping up any browned bits from the bottom of the pan, 8 to 9 minutes, or until the beans are slightly softened and the water has cooked off.

5



Cook the noodles:

While the beans cook, add the **noodles** to the pot of boiling water and cook 6 to 8 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the noodle cooking water**, drain thoroughly.

6



Finish & plate your dish:

Add the **cooked noodles**, **butter** and **half of the reserved noodle cooking water** to the pan of vegetables. Cook on medium, stirring vigorously to coat the noodles, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining noodle cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **shallot rings**, **cheese** and **parsley**. Enjoy!