

# Mushroom & Fennel Fettuccine

*with Hakurei Turnips & Mascarpone Cheese*

Tonight's pasta dish gets its layers of rustic flavor from cool-weather favorites like earthy mushrooms, anise-like fennel and hakurei turnips (a small Japanese variety with a delicate taste). To elevate our sautéed vegetables and hearty fettuccine with a touch of richness, we're tossing it all with butter and creamy mascarpone—a type of Italian cheese famous for its light, whipped texture and delicate sweetness.



## Blue Apron Wine Pairings

Backroads Cabernet Sauvignon, 2015

Santa Barbara Highlands Grenache, 2014



## Ingredients

- 6 Ounces Fettuccine Pasta
- 4 Ounces Cremini Mushrooms
- 2 Cloves Garlic
- 2 Hakurei Turnips
- 1 Fennel Bulb
- 1 Large Bunch Parsley

## Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Mascarpone Cheese
- 1 Shallot

**Makes:** 2 servings

**Prep Time:** 15 minutes | **Cook Time:** 20–30 minutes



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Recipe #1002



# Instructions

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1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Cut the mushrooms into ¼-inch-thick pieces. Peel and mince the garlic. Peel and small dice the shallot. Cut off and discard any fennel stems. Halve the fennel lengthwise; cut out and discard the core, then thinly slice the bulb. Cut off and discard the ends of the turnips; peel and quarter the turnips, then thinly slice crosswise. Finely chop the parsley leaves and stems.

2



## Brown the mushrooms:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 3 to 4 minutes, or until browned. Season with salt and pepper. Add **half the garlic** and **half the shallot**. Cook, stirring occasionally, 2 to 3 minutes, or until softened; season with salt and pepper to taste. Transfer to a plate. Wipe out the pan.

3



## Cook the vegetables:

In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **fennel**, **turnips**, **remaining garlic** and **remaining shallot**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened. Turn off the heat.

4



## Cook the pasta:

While the vegetables cook, add the **pasta** to the pot of boiling water. Cook 9 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving ½ cup of the **pasta cooking water**, drain thoroughly.

5



## Finish the pasta:

Add the **cooked pasta**, **browned mushrooms**, **butter**, **half the parsley** and **half the reserved pasta cooking water** to the pan. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until thoroughly combined. Add the **cheese** and stir to thoroughly combine. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6



## Plate your dish:

Divide the **finished pasta** between 2 dishes. Garnish with the **remaining parsley**. Enjoy!