

# Elicoidali Pasta & Crispy Oyster Mushrooms

*with Arugula & Marinated Mozzarella Salad*

**PREP TIME:** 15 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 4

This recipe pairs creamy, saucy pasta with crispy oyster mushrooms—a hearty variety named for the shape of its layered caps—for exciting textures in every bite. Instead of using it in the pasta, we're marinating our fresh mozzarella and using it in an arugula and cucumber salad. Just a bit of garlic, oregano, lemon juice, and olive oil come together in a delicious marinade, brightening up the cheese's rich flavor.



## BLUE APRON WINE PAIRING:

Benziger Merlot, 2015

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## Ingredients



10 oz  
ELICOIDALI PASTA



1/2 lb  
FRESH  
MOZZARELLA  
CHEESE



6 oz  
OYSTER  
MUSHROOMS



4 oz  
ARUGULA



3 cloves  
GARLIC



1  
ENGLISH  
CUCUMBER



1  
LEMON



1 large bunch  
PARSLEY

## KNICK KNACKS:



2 Tbsp  
BUTTER



2 Tbsp  
TOMATO PASTE



1/4 cup  
MASCARPONE  
CHEESE



1  
SHALLOT



1/2 tsp  
DRIED OREGANO



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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.
- ☐ Peel and finely chop the garlic.
- ☐ Quarter and deseed the lemon.
- ☐ Medium dice the mozzarella cheese.
- ☐ Cut the mushrooms into bite-sized pieces.
- ☐ Roughly chop the parsley leaves and stems.
- ☐ Peel and thinly slice the shallot.
- ☐ Peel the cucumber, leaving alternating strips of skin intact; thinly slice into rounds.



## 2 Make the dressing & marinate the cheese:

- ☐ In a bowl, combine the **dried oregano**, **up to half the garlic**, and the **juice of all 4 lemon wedges**. Slowly whisk in **2 tablespoons of olive oil** until well combined. In a medium bowl, combine the **mozzarella cheese** and **2/3 of the dressing**. Toss to thoroughly coat. Set aside to marinate, stirring occasionally, for at least 10 minutes.

## 3 Cook the mushrooms:

- ☐ While the cheese marinates, 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, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and crispy. Add the **parsley** and **half the remaining garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Leaving any browned bits in the pan, transfer to a plate and season with salt and pepper to taste.



## 4 Make the sauce:

- ☐ Add the **shallot** and **remaining garlic** to the pan; season with salt and pepper. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook on medium-high, stirring constantly and scraping up any browned bits from the bottom of the pan, 2 to 3 minutes, or until softened. Add the **tomato paste**; season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until dark red and fragrant. Add **half the arugula** and season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly wilted. Add **1/4 cup of water** and cook, stirring frequently, 30 seconds to 1 minute, or until slightly thickened and saucy. Turn off the heat; season with salt and pepper to taste.

## 5 Cook & finish the pasta:

- ☐ While the sauce cooks, add the **pasta** to pot of boiling water. Cook 9 to 10 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **1 cup of the pasta cooking water**, drain thoroughly. Add the cooked pasta, **butter**, and **half the reserved cooking water** to the pan of **sauce**. Cook on medium-high, stirring vigorously, 2 to 3 minutes, or until thoroughly coated. (If dry, gradually add the remaining cooking water to achieve your desired consistency.) Turn off the heat; stir in the **mascarpone cheese**. Season with salt and pepper to taste.



## 6 Make the salad & serve your dish:

- ☐ To the bowl of **marinated mozzarella cheese**, add the **cucumber**, **remaining arugula**, and **as much of the remaining dressing as you'd like**; season with salt and pepper. Toss to coat; season with salt and pepper to taste. Transfer to a serving dish. Divide the **finished pasta** among 4 dishes. Top with the **cooked mushrooms**. Enjoy!