

Mushroom & Goat Cheese Pasta

with Garlic-Thyme Breadcrumbs

TIME: 25-35 minutes

SERVINGS: 2

In this recipe, lumaca rigata pasta, mushrooms, and spinach are coated with a creamy, tangy sauce, made with goat cheese and tomato paste. The dish gets subtle layers of aromatic flavor from fresh thyme: we're sautéing our mushrooms and toasting our breadcrumbs with whole sprigs, removed before serving. (Chefs, note that your pea greens may be smaller-leafed pea shoots or larger-leafed pea tips.)



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30
MINUTE
MEAL

Ingredients



1/2 lb
LUMACA RIGATA
PASTA



6 oz
SPINACH



4 oz
CREMINI
MUSHROOMS



2 cloves
GARLIC



1 oz
PEA GREENS



1 bunch
THYME



2 Tbsps
BUTTER



3 Tbsps
PANKO
BREADCRUMBS



2 Tbsps
SPREADABLE
GOAT CHEESE



2 Tbsps
TOMATO PASTE



1
SHALLOT



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1/4 cup
GRATED
PARMESAN
CHEESE

KNICK KNACKS:



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1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and finely chop the garlic.
- ☐ Thinly slice the mushrooms.
- ☐ Peel and thinly slice the shallot.
- ☐ Roughly chop the pea greens.

2 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water and cook 9 to 11 minutes, or until al dente (still slightly firm to the bite).
- ☐ Turn off the heat. Reserving **¾ cup of the pasta cooking water**, drain thoroughly and return to the pot.



3 Make the garlic-thyme breadcrumbs:

- ☐ While the pasta cooks, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **breadcrumbs**, **half the garlic**, and **half the whole thyme sprigs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the breadcrumbs are golden brown and fragrant.
- ☐ Transfer to a plate; immediately season with salt and pepper. Carefully remove and discard the thyme sprigs. Wipe out the pan.

4 Start the mushrooms:

- ☐ While the pasta continues to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **mushrooms** in an even layer and cook, without stirring, 2 to 3 minutes, or until lightly browned.
- ☐ Add the **shallot**, **remaining garlic**, and **remaining whole thyme sprigs**; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Carefully remove and discard the thyme sprigs.



5 Finish the mushrooms & make the sauce:

- ☐ To the pan, add the **tomato paste** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until dark red and fragrant.
- ☐ Add **½ cup of water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly thickened and saucy. Turn off the heat and season with salt and pepper to taste.



6 Finish & plate your dish:

- ☐ To the pot of **cooked pasta**, add the **finished mushrooms and sauce**, **butter**, **goat cheese**, **spinach**, **pea greens**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the spinach has wilted and the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste.
- ☐ Divide between 2 dishes. Garnish with the **garlic-thyme breadcrumbs** and **parmesan cheese**. Enjoy!