

Elicoidali Pasta & Mushroom Sauce

with *Marinated Mozzarella Salad*

TIME: 30-40 minutes

SERVINGS: 4

The sauce for this pasta gets its tangy-sweet flavor from a combination of tomato paste and crushed tomatoes. We're pairing it with a salad of romaine and mozzarella—cut into bite-sized pieces and marinated in lemon, garlic, and Italian seasoning.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



1 lb
ELICOIDALI PASTA



1/2 lb
CREMINI
MUSHROOMS



1
ROMAINE
LETTUCE HEART



1/2 lb
FRESH
MOZZARELLA
CHEESE



2 Tbsps
MASCARPONE
CHEESE



1 15-oz can
CRUSHED
TOMATOES



1 Tbsp
ITALIAN
SEASONING*



2 cloves
GARLIC



1
LEMON



2 Tbsps
TOMATO PASTE



1 bunch
PARSLEY



2 Tbsps
BUTTER



1
SHALLOT

* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram



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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.
- ☐ Halve the **lemon**; squeeze the juice into a large bowl, straining out the seeds.
- ☐ Peel and finely chop the **garlic**.
- ☐ Medium dice the **mozzarella cheese**.
- ☐ Thinly slice the **mushrooms**. Peel and thinly slice the **shallot**.
- ☐ Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- ☐ Roughly chop the **parsley** leaves and stems.



2 Marinate the mozzarella:

- ☐ To the bowl of **lemon juice**, add **half the chopped garlic** and **¼ of the Italian seasoning**. Slowly whisk in **2 tablespoons of olive oil** until combined. Season with salt and pepper.
- ☐ Add the **diced mozzarella cheese**; toss to coat. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



3 Make the sauce:

- ☐ While the cheese marinates, in a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **sliced mushrooms and shallot**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until slightly softened.
- ☐ Add the **tomato paste, remaining Italian seasoning, and remaining chopped garlic**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until fragrant.
- ☐ Add the **tomatoes and ½ cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 5 to 6 minutes, or until slightly thickened. Turn off the heat and season with salt and pepper to taste.



4 Cook the pasta:

- ☐ While the sauce cooks, add the **pasta** to the pot of boiling water. Cook 9 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Reserving **1 cup of the pasta cooking water**, drain thoroughly. Return to the pot.



5 Finish the pasta:

- ☐ Add the **sauce, butter, and half the reserved pasta cooking water** to the pot of **cooked pasta**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the pasta is coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and 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 **chopped lettuce**. Toss to combine; season with salt and pepper to taste.
- ☐ Serve the **finished pasta** with the salad on the side. Garnish the pasta with the **chopped parsley**. Enjoy!