

Mushroom & Spinach Bucatini

with Truffle Breadcrumbs

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com






 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients


ADDED:


 3 oz Diced Pancetta 


 1 bunch Chives

 2 Tbsps Mascarpone Cheese


 1 Tbsp Verjus Blanc


 ½ lb Bucatini Pasta

 3 oz Baby Spinach

 ¼ cup Panko Breadcrumbs

 ¼ cup Grated Parmesan Cheese


 ¼ tsp Truffle Zest Seasoning¹

 ½ lb Mushrooms

 2 cloves Garlic

 ¼ cup Cream

 2 ½ Tbsps Vegetable Demi-Glace

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ includes natural truffle flavor and black summer truffle
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Make the truffle breadcrumbs

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **breadcrumbs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until browned.
- Transfer to a bowl; add **half the truffle zest**.
- Wipe out the pan.



2 Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **chives**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

3 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 6 to 8 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly and return to the pot.



4 Cook the vegetables

- Meanwhile, in the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **chopped garlic** and **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted.
- Turn off the heat.



↩ CUSTOMIZED STEP 4 If you chose Pancetta

- Meanwhile, in the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **pancetta** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **chopped garlic** and **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted and the pancetta is cooked through.
- Turn off the heat.

5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables**, **mascarpone**, **demi-glace**, **cream**, **verjus**, **remaining truffle zest**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat; stir in the **parmesan**.
- Serve the **finished pasta** garnished with the **truffle breadcrumbs** and **sliced chives**. Enjoy!



↩ CUSTOMIZED STEP 5 If you chose Pancetta

- Finish the pasta and serve your dish as directed, using the **cooked pancetta and vegetables**.