

Ingredients*

Customized ingredients for vegetarian dish

OMITTED:

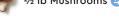








½ lb Mushrooms 🖨





1 Bell Pepper 🔄



¾ lb Lumaca Rigata Pasta



2 cloves Garlic



1 Bell Pepper



6 oz Baby Spinach



1/4 cup Mascarpone Cheese



1/4 cup Grated Parmesan Cheese



6 Tbsps Romesco Sauce¹



2 Tbsps Tomato Paste



1/4 tsp Crushed Red Pepper Flakes



1 Tbsp Tuscan Spice Blend²





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^{*}Ingredients may be replaced and quantities may vary.

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Prepare the ingredients

- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop 2 cloves of garlic.



CUSTOMIZED STEP 1 If you chose Vegetarian

- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the mushrooms into bite-sized pieces.
- Cut off and discard the stems of the peppers. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop 2 cloves of garlic.

2 Cook the pasta

- Add the pasta to the pot of boiling water. Cook, stirring occasionally, 8 to 10 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving 1/2 cup of the pasta cooking water, drain thoroughly and return to the pot.



3 Cook the pork

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the pork, half the spice blend (you will have extra), and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be; season with



- salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Add the sliced pepper and chopped garlic; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened and the pork is cooked through.

CUSTOMIZED STEP 3 If you chose Vegetarian

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the mushroom pieces in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the sliced peppers, chopped garlic, half the spice blend (you will have extra), and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until combined and softened.

4 Make the sauce

- Add the tomato paste to the pan. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add 1/2 cup of water (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened.
- Turn off the heat.



5 Finish the pasta & serve your dish

- To the pot of cooked pasta, add the cooked pork and sauce, spinach, and half the reserved pasta cooking water. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the spinach is wilted.
- Turn off the heat. Stir in the mascarpone and romesco
- **sauce** until thoroughly combined and the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Taste, then season with salt and pepper if desired.
- Serve the finished pasta garnished with the parmesan. Enjoy!

CUSTOMIZED STEP 5 If you chose Vegetarian

- Finish the pasta and serve your dish as directed, using the cooked vegetables and sauce (instead of pork).