

Tuscan Pork Pasta

with Spinach & Romesco-Tomato Sauce

4 SERVINGS

⌚ 20-30 MINS

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Ingredients*

*Customized ingredients for
vegetarian dish*


OMITTED:



18 oz Ground Pork 

ADDED:



½ lb Mushrooms 



1 Bell Pepper 



¾ lb Lumaca Rigata
Pasta



2 cloves Garlic



1 Bell Pepper



6 oz Baby Spinach



¾ cup Mascarpone
Cheese



¼ cup Grated
Parmesan Cheese



6 Tbsps Romesco
Sauce¹



2 Tbsps Tomato
Paste



¼ tsp Crushed Red
Pepper Flakes



1 Tbsp Tuscan Spice
Blend²

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1. contains almonds 2. Ground Fennel Seeds, Whole Fennel Seeds, Ground Rosemary & Ground Sage
*Ingredients may be replaced and quantities may vary.

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1 Prepare the ingredients

- Fill a large pot $\frac{3}{4}$ 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 $\frac{3}{4}$ 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 $\frac{1}{2}$ 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 $\frac{1}{2}$ 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).