



# Oven-Roasted Mushrooms 'Parmigiana'

with Fresh Linguine and Panzanella

Deluxe Veggie 35 Minutes



-  Fresh Linguine  
227 g | 454 g
-  Ciabatta Roll  
1 | 2
-  Mixed Mushrooms  
200 g | 400 g
-  Baby Heirloom Tomatoes  
113 g | 227 g
-  Baby Spinach  
113 g | 227 g
-  Parsley  
7 g | 14 g
-  Garlic, cloves  
2 | 4
-  Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups
-  Parmesan Cheese, shredded  
½ cup | 1 cup
-  Crushed Tomatoes with Garlic and Onion  
1 | 2
-  Roasted Pepper Pesto  
¼ cup | ½ cup
-  Balsamic Glaze  
2 tbsp | 4 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- While water boils, peel, then mince or grate **garlic**.
- Cut **mushrooms** into ½-inch slices.
- Halve **tomatoes**.
- Cut **ciabatta** into ½-inch pieces.

2



### Toast croutons

- Add **ciabatta** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Toast in the **middle** of the oven, until lightly golden, 4-5 min.
- Remove from oven, stir in **half the garlic**. Continue toasting until golden-brown and crisp, 4-5 min.
- Transfer to a plate.

3



### Saute mushrooms

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**. Swirl pan until melted, 30 sec.
- Add **mushrooms** and **remaining garlic**. Cook, stirring occasionally, until softened, 5-6 min. Season with **salt** and **pepper**.

4



### Finish mushrooms

- Transfer **mushrooms** to same baking sheet used to toast **croutons** and gather to shape into 5-inch-wide piles.
- Sprinkle **mozzarella** and **half the Parmesan cheese** over top of **mushrooms**.
- Roast in the **middle** of the oven until **cheese** is melted and golden, 5-6 min.

5



### Finish sauce and cook linguine

- Reheat the same pan (from step 3) over medium-low.
- Add **crushed tomatoes**, **roasted pepper pesto** and **half the balsamic glaze**.
- Season with **salt** and **pepper**. Cook, stirring occasionally, until lightly thickened, 3-4 min.
- While **sauce** simmers, add **linguine** to the boiling water. Cook uncovered, stirring occasionally, until tender, 3-4 min.
- Reserve **¼ cup** (½ cup) **pasta water**, then drain and return to the same pot, off heat.

6



### Finish and serve

- Add **remaining balsamic glaze** and **½ tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**. Whisk to combine.
- Add **tomatoes**, **croutons** and **half the spinach**. Toss to coat. Add **linguine**, **remaining spinach**, **remaining Parmesan cheese** and **¼ cup** (½ cup) **reserved pasta water** to pan of **sauce**. Season with **salt** and **pepper**. Cook, stirring until **spinach** wilts, 1 min.
- Divide **linguine** and **mushrooms** between plates. Sprinkle **parsley** over top of **mushrooms**.
- Serve **salad** alongside.