



NUTRITION *per serving* 84g carbohydrates 37g fat 34g protein 1273mg sodium | CONTAINS gluten, dairy | vegetarian

 Calories
786

 Prep & Cook Time
40-50 min.

 Cook Within
7 days

 Difficulty
Easy

 Spice Level
Not Spicy

IN YOUR BOX

- .9 oz. Butter
- 6 oz. Ziti
- 2 Garlic Cloves
- 2 fl. oz. White Cooking Wine
- 15 oz. Crushed Tomatoes
- 1 tsp. Dried Oregano
- 6 oz. Cremini Mushrooms
- 1 Mini Baguette
- 4 oz. Baby Spinach
- 4 oz. Shredded Mozzarella
- 1 oz. Grated Pecorino Cheese

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Medium Pot
- Baking Sheet
- Colander
- Small Pot
- Medium Oven-Safe Casserole Dish

www.homechef.com/3081



2 SERVINGS SHOWN

Old-School Baked Ziti

with mushrooms, spinach, and garlic bread

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **425 degrees**
- Set **butter** on counter to soften
- Bring a **medium** pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Place a colander in the sink

WHILE YOU COOK

- Heads up!** **Garlic** is used twice. Half is added to **sauce** and remaining tops **garlic bread**.

FROM THE CHEF

Don't have two medium-sized casserole dishes? We recommend finding an oven-safe pie pan or dish that will fit about a 2" layer of pasta. Cooking times may vary based on size, so watch closely.



In anticipation of *Fargo's* newest chapter, Home Chef and FX's award-winning limited series are partnering to deliver fresh takes on hometown favorites straight to your door. Look for the *Fargo* logo on three classic Midwestern dishes on our website through April 7th. Plus, when you order a meal marked with the *Fargo* logo, you'll have a chance to receive a special kitchen gift while supplies last. Get your comfort food ready: New *Fargo* episodes premier April 19th at 10 PM ET/PT on FX.



Cook the Pasta

Add **pasta** to boiling water and cook, stirring occasionally, until al dente, 8-10 minutes. Drain pasta. Reserve pot; no need to wipe clean. While pasta cooks, make sauce.



Make the Sauce

Mince **garlic**. Place a small pot over medium heat and add 2 tsp. **olive oil** and **half the garlic** (reserve remaining for garlic bread) to hot pot. Cook until fragrant, 1 minute. Add **white wine** and cook 1 minute. Stir in **crushed tomatoes**, ½ cup **water**, and **oregano**. Bring to a boil, reduce to a simmer, and cook, stirring often, 8-10 minutes. Season to taste with **salt** and **pepper**. While sauce simmers, prepare ingredients.



Prepare the Ingredients

Prepare a medium casserole dish (or two small casserole dishes) with **cooking spray**. Cut **mushrooms** into ¼" slices. Halve **baguette** lengthwise and slice each half on an angle, creating four wedges.



Cook Mushrooms and Spinach

Return pot used to cook pasta to medium-high heat. Add 1 Tbsp. **olive oil** and **mushrooms** to hot pot and cook until lightly browned, 2-3 minutes. Stir in **spinach** and cook until wilted, 1 minute. Remove pot from burner and add **sauce** and cooked **pasta**. Toss to combine.



Bake Ziti and Toast Bread

Layer **half the pasta** on bottom of prepared casserole and top with **half the mozzarella**. Add remaining **pasta**, and sprinkle with **pecorino** and remaining **mozzarella**. Bake until top is golden brown, 18-20 minutes. While ziti bakes, spread **butter** and remaining **garlic** on **baguette**. Halfway through pasta cooking time, place baguette on baking sheet and bake until golden brown, 7-9 minutes.



Plate the Dish

Serve **pasta** straight from casserole dish along with **garlic bread**.