



In your box

- 6 oz. Gemelli Pasta
- 10 oz. Cremini Mushrooms
- 1 Shallot
- 2 Garlic Cloves
- 4 fl. oz. Marsala Wine
- 2 tsp. Vegetable Base
- 5 oz. Baby Spinach
- .6 oz. Butter
- 1 oz. Grated Parmesan
- 2 oz. Shredded Swiss Cheese



Marsala Mushroom Gemelli Bake

with Swiss cheese

NUTRITION per serving—Calories: 673, Carbohydrates: 86g, Fat: 23g, Protein: 31g, Sodium: 1567mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
7 days

Difficulty Level ● ● ○
Intermediate

Spice Level ○ ○ ○ ○
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pot, Medium Oven-Safe Casserole Dish ,
Colander, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat the broiler
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Prepare a casserole dish with cooking spray



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 12-13 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Peel and mince **shallot**.
- Mince **garlic**.



3

Cook the Mushrooms

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed until lightly browned, 3-4 minutes.
- Then stir often until soft, 2-3 minutes.
- Add **shallot**, **garlic**, ¼ tsp. **salt**, and a pinch of **pepper**. Cook until fragrant, 1-2 minutes.
- Add **marsala wine**, bring to a simmer, and cook until evaporated, 3-4 minutes.



4

Finish the Pasta Mixture

- Stir **pasta cooking water** and **vegetable base** into pan and bring to a simmer.
- Once simmering, add **pasta**, **spinach**, **butter**, and **Parmesan**. Stir occasionally until slightly thickened, 3-4 minutes.
- Remove from burner and season with a pinch of **salt** and **pepper**.



5

Bake the Pasta

- Transfer **pasta mixture** to prepared casserole dish. *For best results, use 9 by 13" casserole dish. You may also use a cast iron pan.*
- Top pasta mixture with **Swiss cheese**. Broil until cheese is browned and bubbling, 2-3 minutes.
- Remove from broiler.
- Plate dish as pictured on front of card. Bon appétit!