



# BABY PORTOBELLO AND ORECCHIETTE PRIMAVERA

with Asparagus and Bell Pepper



## HELLO

### BABY PORTOBELLOS

Also known as *creminis*, they bring robust flavor in a petite package.



Yellow Onion



Garlic



Asparagus



Orecchiette Pasta  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)



Baby Portobello  
Mushrooms



Bell Pepper\*



Tuscan Heat Spice

**PREP: 15 MIN** | **TOTAL: 35 MIN** | **CALORIES: 580**

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG


No need to measure out the pasta cooking water precisely as you're collecting it. You just need a big splash or two to put into the sauce.

## BUST OUT

- Large pot
- Large bowl
- Slotted spoon
- Strainer
- Large pan
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Baby Portobello Mushrooms 4 oz | 8 oz
- Asparagus 8 oz | 16 oz
- Bell Pepper 1 | 2
- Orecchiette Pasta 6 oz | 12 oz
- Tuscan Heat Spice  1 tsp | 2 tsp
- Sour Cream 6 TBSP | 12 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

## HELLO WINE



### PAIR WITH

Come si dice?! Rosso Salento Primitivo, 2015

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## 1 PREP

**Wash and dry all produce.** Bring a large pot of **salted water** to a boil. Halve, peel, and dice **onion**. Mince or grate **garlic**. Trim, then thinly slice **mushrooms**. Trim woody bottom ends from **asparagus**, then cut into 1-inch pieces. Core and seed **bell pepper**, then cut into 1-inch squares.



## 4 COOK VEGGIES

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **bell pepper** and cook, tossing, until lightly browned, 3-4 minutes. Lower heat to medium and add **onion**. Cook, tossing, until onion is softened, 3-4 minutes. Stir in **garlic** and **1 tsp Tuscan heat spice** (we sent more). Cook until fragrant, about 30 seconds. Season with **salt** and **pepper**.



## 2 COOK ASPARAGUS AND PASTA

Fill a large bowl with **ice water**. Once water in pot is boiling, add **asparagus**. Cook until bright green, 2-3 minutes. Using a slotted spoon, transfer **asparagus** to ice water in bowl. Add **orecchiette** to boiling water in same pot. Cook, stirring, until al dente, 9-11 minutes. Reserve **½ cup pasta cooking water**, then drain.



## 5 TOSS PASTA

Drain ice water from **asparagus**. Add asparagus to pan along with **orecchiette, mushrooms, sour cream,** and **1 TBSP pasta cooking water**. Stir in **Parmesan**. Toss until well combined and a thick sauce has formed, 1-2 minutes. Season with **salt** and **pepper**. **TIP:** Add more pasta cooking water to loosen if sauce is thick.



## 3 COOK MUSHROOMS

Heat a drizzle of **olive oil** in a large pan over medium heat. Add **mushrooms** and cook, tossing, until tender, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 6 PLATE AND SERVE

Divide **pasta mixture** between plates or bowls and serve.

## BELLISSIMO!

This veggie-packed pasta is like a garden in a bowl.

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