



Scarlett Wines

Baked Rigatoni with Roasted Mushrooms

Spinach, Smoked Mozzarella & Sage

VEGETARIAN

Roasted mushrooms and smoked mozzarella complement graphite, cedar and dusty earth; sage draws out the wine's herbal character and polished finish.

Serves 6–8 • Prep 25 min • Cook 40 min

INGREDIENTS

- 1 lb rigatoni
- 1½ lb mixed mushrooms, sliced
- 3 tbsp olive oil, divided
- 1 tsp kosher salt; ½ tsp pepper
- 3 garlic cloves, minced
- 1 tbsp chopped sage
- 5 oz baby spinach
- 3 cups marinara sauce
- 8 oz smoked mozzarella, diced
- ½ cup grated Parmesan

DIRECTIONS

- ① Heat oven to 425°F. Toss mushrooms with 2 tablespoons oil, salt and pepper; roast until browned, 20 minutes. Reduce oven to 375°F.
- ② Cook rigatoni 2 minutes shy of al dente; reserve ½ cup pasta water and drain.
- ③ Cook garlic and sage in remaining oil for 1 minute. Add spinach and wilt. Stir in marinara, mushrooms and reserved pasta water.
- ④ Toss sauce with pasta, half the mozzarella and half the Parmesan. Transfer to a baking dish.
- ⑤ Top with remaining cheese and bake until bubbling and browned, 20–25 minutes.

POUR & DECANT

Serve the dish warm and allow the wine 30–60 minutes in a decanter before pouring.