



In your box

½ oz. Grated Parmesan
1 Ciabatta
8 oz. Cremini Mushrooms
2 oz. Goat Cheese
2 Garlic Cloves
1 tsp. Onion Salt
4 oz. Light Cream
6 oz. Campanelle Pasta

Customize It Options

4 Beyond Sausage Links
8 oz. Italian Pork Sausage Links
10 oz. Steak Strips

*Contains: milk, wheat

You will need

Olive Oil, Salt, Cooking Spray
Colander, Baking Sheet, Medium Pot,
Large Non-Stick Pan



Mushroom Campanelle with Goat Cheese Cream Sauce and cheesy garlic bread

NUTRITION per serving—Calories: 762, Carbohydrates: 93g, Fat: 33g, Protein: 26g, Sodium: 1576mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

7 days

Difficulty Level

Expert

Spice Level

Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **goat cheese**

Customize It Instructions

- Meat lovers! Cook proteins in a large non-stick pan with 2 tsp. **olive oil**. If using **steak strips**, separate into a single layer and pat dry. Season all over with ¼ tsp. **salt** and a pinch of **pepper**. Cook over medium-high heat, stirring occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes. If using **Italian sausage**, remove from casing. Cook over medium-high heat, breaking up sausage, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes. If using **Beyond Sausage**, crumble into bite-sized pieces. Cook over medium heat, stirring often and breaking up sausage, until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.* Add to pasta as desired.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 11-12 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Halve **ciabatta**, if necessary.
- Mince **garlic**.



3

Bake the Garlic Bread

- Place **ciabatta** on prepared baking sheet, cut side up. Top each with 1 tsp. **olive oil**, **garlic**, and **Parmesan**.
- Bake in hot oven until cheese starts to brown, 8-9 minutes.
- While garlic bread bakes, make sauce.



4

Make the Sauce

- Place a large non-stick pan over medium-high heat and 1 Tbsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed, 3 minutes.
- Add **onion salt** and stir occasionally until mushrooms are browned, 3-4 minutes.
- Add **cream** and half the **goat cheese** (crumbling with your hands if necessary; reserve remaining for garnish). Stir until goat cheese melts and sauce starts to thicken, 1-2 minutes.
- Add **pasta** and stir until coated. *If too thick, add reserved pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, topping with remaining **goat cheese**. Bon appétit!