



In your box

- 2 Garlic Cloves
- 1 oz. Shaved Parmesan
- 1 Shallot
- 6 oz. Cremini Mushrooms
- 4 oz. Grape Tomatoes
- .125 oz. Oregano
- 4 oz. Light Cream
- 5 oz. Penne Pasta
- 1 Mini Baguette

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Baking Sheet, Medium Non-Stick Pan, Colander



Mushroom Parmesan Penne Pasta

with oregano and baguette

NUTRITION per serving—Calories: 750, Carbohydrates: 106g, Fat: 26g, Protein: 23g, Sodium: 1667mg.

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

Intermediate

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!

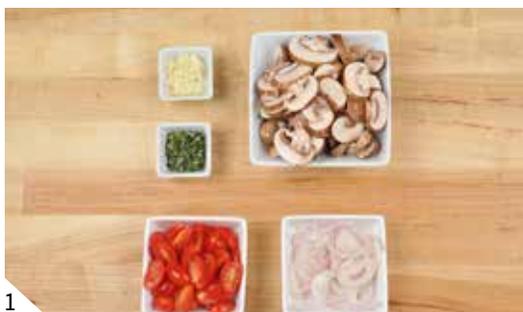
- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **garlic, Parmesan**

Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan with 2 tsp. **olive oil**. If using **diced chicken**, pat dry, and season with ¼ tsp. **salt** and a pinch of **pepper**. Stir occasionally over medium heat until chicken reaches minimum internal temperature, 5-7 minutes. If using **steak strips**, separate into a single layer, pat dry, and season with ¼ tsp. salt and a pinch of pepper. Stir occasionally over medium-high heat until no pink remains and steak strips reaches minimum internal temperature, 4-6 minutes. If using **Impossible Burger**, stir often over medium-high heat, breaking up burger until heated through, 7-9 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Peel and halve **shallot**. Slice halves into thin strips.
- Cut **mushrooms** into ¼" slices.
- Halve **tomatoes**.
- Stem and coarsely chop **oregano**.
- Mince **garlic**.



2

Cook the Vegetables

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **shallot** and half the **garlic** (reserve remaining for bread) to hot pan and stir occasionally until soft and aromatic, 1-2 minutes.
- Add **mushrooms** and stir occasionally until beginning to brown, 2-3 minutes.
- Add **tomatoes, oregano**, ½ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until softened, 2-3 minutes.
- Transfer vegetables to a plate. Reserve pan; no need to wipe clean.



3

Make the Cream Sauce

- Return pan used to cook vegetables to low heat. Add **cream** to hot pan and bring to a gentle simmer.
- Once simmering, add **Parmesan** (reserve a pinch for garnish) and a pinch of **salt** and **pepper**. Stir constantly until thickened, 3-4 minutes.
- Remove from burner.
- While sauce cooks, cook pasta.



4

Cook the Penne

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and return to pot. Add **cream sauce** and **vegetables** to pot and stir until thoroughly combined.
- *If sauce is too dry, add reserved pasta water, 1 Tbsp. at a time, until desired consistency is reached.*
- While pasta cooks, toast baguette.



5

Toast Baguette and Finish Dish

- Halve **baguette** and place on prepared baking sheet, cut side up. Top evenly with 1 tsp. **olive oil**, remaining **garlic**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Toast in hot oven until golden brown, 7-9 minutes.
- Plate dish as pictured on front of card, garnishing **pasta** with remaining **Parmesan**. Bon appétit!