



In your box

- 4 oz. Cremini Mushrooms
- 1 oz. Light Cream Cheese
- 2 Tbsp. Italian Panko Blend
- 2 Garlic Cloves
- 5 oz. Angel Hair Pasta
- 1 oz. Shredded Asiago Cheese
- 6 fl. oz. Marinara Sauce
- 2 Green Onions

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Filets Mignon
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper

Colander, 2 Medium Non-Stick Pans, Medium Pot

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken	Ground Turkey		

Classic Meal Kit



Asiago-Crusted Chicken and Creamy Tomato Angel Hair Pasta

with mushrooms

NUTRITION per serving—Calories: 719, Carbohydrates: 70g, Sugar: 9g, Fiber: 5g, Protein: 55g, Sodium: 1689mg, Fat: 22g, Saturated Fat: 6g
 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	Cook Within	Difficulty Level	Spice Level
35-45 min.	5 days	Intermediate	Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **garlic, green onions**



1. Prepare Ingredients and Toast Panko

- Cut **mushrooms** into ¼" slices.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.
- Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and half the garlic (reserve remaining for sauce) to hot pan. Cook until fragrant, 30-60 seconds.
- Add **panko** and stir often until golden brown, 2-3 minutes.
- Remove from burner and remove garlic-panko mixture to a plate. Season with a pinch of **salt**. Wipe pan clean and reserve.



2. Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 3-5 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander. Set aside.

Customize It Instructions

- If using **steaks** follow same instructions as chicken in Step 3, cooking until steaks reach minimum internal temperature, 5-7 minutes per side. Rest at least 3 minutes.
- If using **filets mignon** follow same instructions as chicken in Step 3, cooking until filets reach minimum internal temperature, 4-6 minutes per side. Rest at least 3 minutes.



3. Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place another medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken to hot pan. Cook undisturbed on one side until browned, 4-6 minutes.
- Flip, and top with **Asiago cheese**. Cover and cook until cheese is melted and chicken reaches an internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.
- While chicken cooks, make sauce.



4. Make the Sauce

- Return pan used to cook panko to medium heat and add 2 tsp. **olive oil**. Add **mushrooms**, remaining **garlic**, **white portions of green onions**, and ¼ tsp. **salt** to hot pan. Stir occasionally until browned, 4-6 minutes.
- Add half the **pasta cooking water**, **marinara sauce**, and **cream cheese**. Stir until cream cheese is melted and combined. *If too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Stir in **pasta** until heated through, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing each **chicken breast** with 1 Tbsp. **panko**, and topping **pasta** with **green portions of green onions**. Bon appétit!