



In your box

- ½ oz. Grated Parmesan
- ½ tsp. Seasoned Salt Blend
- 6 oz. Cremini Mushrooms
- 4 oz. Light Cream
- 2 oz. Kale
- 1 Shallot
- 2 Garlic Cloves
- 9 oz. Par-Cooked 5-Cheese Tortellini
- 🌶️ ¼ tsp. Red Pepper Flakes

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 13 oz. Boneless Skinless Chicken Breasts
- 8 oz. Shrimp

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt
- Medium Pot, Large Non-Stick Pan, Colander

Minimum Internal Protein Temperature

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

Classic Meal Kit



Creamy Mushroom and Kale Tortellini

with Parmesan cheese and red pepper flakes

NUTRITION per serving—Calories: 545, Carbohydrates: 64g, Sugar: 12g, Fiber: 7g, Protein: 20g, Sodium: 1121mg, Fat: 25g, Saturated Fat: 14g
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

30-40 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

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

Customize It Instructions

- Meat lovers! If using proteins, cook in a large non-stick pan with 2 tsp. **olive oil** over medium-high heat. If using **shrimp**, pat dry. Cook until opaque and shrimp reach minimum internal temperature, 2-3 minutes per side. If using **steak strips**, separate into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. If using **chicken breasts**, pat dry and cut into 1" dice. Season all over with a pinch of salt and pepper. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Impossible burger**, break into smaller pieces, until heated through, 5-7 minutes. Add to pasta as desired.



1. Prepare the Ingredients

- Peel and mince **shallot**.
- Cut **mushrooms** into ¼" slices.
- Stem **kale** and coarsely chop.
- Mince **garlic**.



2. Cook the Tortellini

- Once **water** is boiling, add **tortellini** and cook until al dente, 3-4 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.



3. Start the Sauce

- Place a large non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **mushrooms** to hot pan and cook undisturbed, 3 minutes.
- Add **kale**, then stir occasionally until wilted, 3-4 minutes.
- Add **shallot**, **garlic**, and **seasoned salt**. Stir until combined, 30-60 seconds.
- Stir in half the **pasta cooking water** and **cream**. Bring to a simmer.



4. Finish the Sauce

- Once simmering, add **tortellini** and **Parmesan** to hot pan. Stir until Parmesan melts and sauce coats pasta, 1-2 minutes.
- Remove from burner. *If too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



5. Finish the Dish

- Plate dish as pictured in front of card, garnishing with **red pepper flakes** (to taste). Bon appétit!