



In your box

- 4 fl. oz. Cream Sauce Base
- 1 Tarragon Sprig
- 6 oz. Campanelle Pasta
- 1 Shallot
- 1 Lemon
- 4 oz. Cremini Mushrooms

Customize It Options

- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts
- 8 oz. Scallops
- 16 oz. Double Portion-Shrimp
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, wheat

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Shrimp and Creamy Tarragon Campanelle

with mushrooms and shallots

NUTRITION per serving—Calories: 597, Carbohydrates: 76g, Sugar: 9g, Fiber: 5g, Protein: 30g, Sodium: 1439mg, Fat: 20g, Saturated Fat: 9g
 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

35-45 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

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** to a boil in a medium pot

Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **scallops**, follow same instructions as shrimp in Steps 2 and 3, cooking until scallops reach minimum internal temperature, 1-2 minutes per side.
- If using **chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" pieces and season with ¼ tsp. **salt**. Follow same instructions as shrimp in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **flank steak**, separate into a single layer, pat dry, and season with ¼ tsp. salt. Follow same instructions as shrimp in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in colander and set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Stem and mince **tarragon**.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Peel and mince **shallot**.
- Pat **shrimp** dry, and season all over with ¼ tsp. **salt**.



3. Cook the Shrimp and Mushrooms

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **shallot, shrimp, mushrooms, ¼ tsp. salt**, and a pinch of **pepper** to hot pan. Stir occasionally until mushrooms start to brown and shrimp become opaque and reach a minimum internal temperature of 145 degrees, 2-3 minutes.



4. Make the Sauce

- Add **cream base, 1 tsp. lemon zest, 1 tsp. lemon juice**, and **tarragon** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 2-3 minutes.
- Add **pasta** and stir until coated and heated through, 1-2 minutes.
- *If too thick, add pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



5. Plate the Dish

- Plate dish as pictured on front of card, squeezing **lemon wedges** over dish to taste. Bon appétit!