



In your box

- 10 oz. Cremini Mushrooms
- 2 Tbsp. Panko Breadcrumbs
- 5 oz. Spaghetti
- 1 Roma Tomato
- 1 French Roll
- 1 Shallot
- 2 tsp. Mushroom Seasoning
- 8 fl. oz. Tomato Sauce
- 2 Garlic Cloves

Customize It Options

- 8 oz. Shrimp
- 12 oz. Impossible Burger
- 12 oz. Ground Chicken
- 10 oz. Ground Beef

*Contains: wheat

You will need

Olive Oil, Salt, Pepper

Colander, Baking Sheet, Mixing Bowl, Large 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



Spaghetti and Tomato-Mushroom Sauce

with crispy garlic bread

NUTRITION per serving—Calories: 666, Carbohydrates: 103g, Sugar: 12g, Fiber: 8g, Protein: 21g, Sodium: 1888mg, Fat: 22g, Saturated Fat: 3g
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
40-50 min.

Cook Within
7 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
- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a large pot
- Ingredient(s) used more than once: **garlic**

Customize It Instructions

- Meatlovers! Cook protein in a medium non-stick pan over medium-high heat with 1 tsp. **olive oil**. If using **ground beef**, break up meat until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **ground chicken**, break up chicken until no pink remains and chicken reaches minimum internal temperature, 7-9 minutes. If using **shrimp**, pat dry and cook until opaque and shrimp reach minimum internal temperature, 2-3 minutes per side. Add to **pasta** as desired.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve $\frac{3}{4}$ cup **pasta cooking water**. Drain pasta in colander. Return to pot and toss with 1 tsp. **olive oil**. Set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Cut **mushrooms** into $\frac{1}{4}$ " slices.
- Core **tomato** and cut into $\frac{1}{4}$ " dice.
- Peel and mince **shallot**.
- Mince **garlic**.
- In a mixing bowl, combine 1 Tbsp. **olive oil** and half the garlic (reserve remaining for sauce). Set aside.



3. Toast the Breadcrumbs

- Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add 1 Tbsp. **olive oil**.
- Add **panko** to hot pan and stir often until golden brown, 3-4 minutes.
- Transfer panko to towel-lined plate. Wipe pan clean and reserve.



4. Bake the Garlic Bread

- Place **French roll halves** on prepared baking sheet, cut side up. Top cut sides with **garlic-oil mixture**.
- Bake in hot oven until golden brown, 8-10 minutes.
- While garlic bread bakes, make sauce.



5. Make Sauce and Finish Dish

- Return pan used to toast breadcrumbs to medium-high heat and add 1 tsp. **olive oil**. Add **mushrooms** to hot pan and stir often until mushrooms begin to soften, 3-4 minutes.
- Add **shallot**, **tomato**, remaining **garlic**, and a pinch of **salt**. Stir occasionally until combined and aromatic, 1-2 minutes.
- Stir in **tomato sauce**, reserved **pasta cooking water**, **seasoning blend**, $\frac{1}{2}$ tsp. **salt**, and a pinch of **pepper**. Bring to a boil. Once boiling, reduce heat to a simmer. Stir occasionally until slightly thickened, 2-3 minutes.
- Stir in **pasta** until coated with sauce. Remove from burner.
- Plate dish as pictured on front of card, garnishing with **panko**. Bon appétit!