



In your box

- 2 Garlic Cloves
- 1 Shallot
- 2 oz. Goat Cheese
- 1 tsp. Onion Salt
- 6 oz. Cremini Mushrooms
- 4 oz. Light Cream
- 6 oz. Campanelle Pasta
- ½ oz. Grated Parmesan
- 1 Ciabatta

Customize It Options

- 12 oz. Impossible Burger
- 10 oz. Steak Strips
- 10 oz. Ground Pork
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Cooking Spray
- Colander, Baking Sheet, 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



Mushroom Campanelle with Goat Cheese Cream Sauce

and cheesy garlic bread

NUTRITION per serving—Calories: 775, Carbohydrates: 98g, Sugar: 11g, Fiber: 5g, Protein: 26g, Sodium: 1389mg, Fat: 32g, 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

25-35 min.

Cook Within

7 days

Difficulty Level

Expert

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 **425 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **goat cheese**

Customize It Instructions

- Meatlovers! Cook protein in a medium non-stick pan over medium-high heat with 1 tsp. **olive oil**. Add to **pasta** as desired. If using **ground pork**, break up pork until no pink remains and pork reaches minimum internal temperature, 4-6 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **steak strips**, separate into a single layer and pat dry. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. If using **chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" pieces. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 11-12 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Halve **ciabatta**, if necessary.
- Mince **garlic**.
- Peel and halve **shallot**. Slice halves into thin strips.



3. Bake the Garlic Bread

- Place **ciabatta** on prepared baking sheet, cut side up. Top each with 1 tsp. **olive oil**, **garlic**, and **Parmesan**.
- Bake in hot oven until cheese starts to brown, 8-9 minutes.
- While garlic bread bakes, make sauce.



4. Make the Sauce

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **shallots** and **mushrooms** to hot pan and cook undisturbed, 3 minutes.
- Add **onion salt** and stir occasionally until mushrooms are browned, 3-4 minutes.
- Add **cream** and half the **goat cheese** (crumbling with your hands if necessary; reserve remaining for garnish). Stir until goat cheese melts and sauce starts to thicken, 1-2 minutes.
- Add **pasta** and stir until coated. *If too thick, add reserved pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping with remaining **goat cheese**. Bon appétit!