



In your box

- 3 Thyme Sprigs
- 2 oz. Shredded Mozzarella
- 6 oz. Cremini Mushrooms
- 1 Yellow Onion
- 2 Garlic Cloves
- ½ oz. Seasoned Croutons
- 5 oz. Penne Pasta
- 4 oz. Light Cream
- 4 tsp. Vegetable Base

Customize It Options

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

*Contains: milk, wheat, soy

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Large Pot,
- Medium Oven-Safe Casserole Dish ,
- 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



Baked French Onion Penne

with cremini mushrooms

NUTRITION per serving—Calories: 627, Carbohydrates: 81g, Sugar: 14g, Fiber: 5g, Protein: 22g, Sodium: 1230mg, Fat: 26g, Saturated Fat: 13g
 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

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 **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a large pot
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **thyme, cheese**

Customize It Instructions

- Meatlovers! If adding protein, cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Stir occasionally until chicken reaches minimum internal temperature, 5-7 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 **shrimp**, pat dry and cook until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. Add to pasta as desired.



1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Stem **thyme**.
- Coarsely crush **croutons**.
- Halve and peel **onion**. Slice halves into thin strips.
- Mince **garlic**.



2. Cook the Mushroom-Onion Mixture

- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil, mushrooms, onion, garlic, ½ tsp. salt, and ¼ tsp. pepper** to hot pan. Stir occasionally until onion and mushrooms are deep brown, 10-12 minutes.
- While mushroom-onion mixture cooks, cook pasta.



3. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Drain pasta in a colander, shaking to remove as much water as possible. Set aside. Reserve pot; no need to wipe clean.



4. Make the Pasta Mixture

- Return pot used to cook pasta to medium-high heat.
- Add **cream, vegetable base, half the thyme** (reserve remaining for garnish), half the **cheese** (reserve remaining for topping), cooked **pasta**, and **mushroom-onion mixture** to hot pot. Stir to combine.
- Bring to a simmer. Once simmering, stir occasionally until slightly thickened, 2-4 minutes.
- Remove from burner.



5. Bake Casserole and Finish Dish

- Transfer **pasta mixture** to prepared casserole dish. For best results use an 8" casserole dish. Top with **crushed croutons** and remaining **cheese**.
- Bake in hot oven until cheese is golden brown, 10-14 minutes.
- Plate dish as pictured on front of card, garnishing with remaining **thyme**. Bon appétit!