



Fast & Fresh

Creamy Chicken Truffle Alfredo Pasta with mushrooms



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.

In your box

- ¼ fl. oz. Truffle Oil
- 8 oz. Cooked Fettuccine
- ½ tsp. Garlic Salt
- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
- 4 oz. Sliced Cremini Mushrooms
- 1 oz. Shredded Parmesan cheese
- .14 oz. Lemon Juice
- 4 fl. oz. Cream Sauce Base

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Salt, Pepper

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

NUTRITION per serving—Calories: 532, Carbohydrates: 44g, Sugar: 5g, Fiber: 2g, Protein: 36g, Sodium: 1598mg, Fat: 23g, Saturated Fat: 11g

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Not Spicy

Microwave

- Thoroughly rinse any fresh produce and pat dry. Combine **pasta, mushrooms**, and 2 Tbsp. **water** in provided tray. Cover tray with a damp paper towel. Microwave, 3 minutes. Remove tray from microwave and stir in **garlic salt, cream base**, and half the **cheese** (reserve remaining for garnish). Drain **chicken** and pat dry. Top pasta with chicken, ¼ tsp. **salt**, and a pinch of **pepper**. Microwave until warmed through, 3-4 minutes. Carefully remove tray from microwave and stir in **lemon juice** and **truffle oil** (to taste). Garnish with remaining cheese. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Combine **pasta, mushrooms**, and 2 Tbsp. **water** in provided tray. Cover tray with foil and place tray on baking sheet. Bake covered in hot oven, 10 minutes. Remove tray from oven and stir in **garlic salt, cream base**, and half the **cheese**. Drain **chicken** and pat dry. Top pasta with chicken, ¼ tsp. **salt**, and a pinch of **pepper**. Cover tray with foil and place tray on baking sheet. Bake again covered in hot oven until warmed through, 12-14 minutes. Carefully remove tray from oven and stir in **lemon juice** and **truffle oil** (to taste). Garnish with remaining cheese. Bon appétit!