



### In your box

- 6 oz. Cremini Mushrooms
- 1 oz. Crème Fraîche
- ¼ tsp. Red Pepper Flakes
- 1 oz. White Cooking Wine
- ½ tsp. Garlic Salt
- 5 oz. Penne Pasta
- 1.6 oz. Tuscan Herb Butter
- 2 Roma Tomatoes
- 1 oz. Grated Parmesan
- Customize It Options**
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Boneless Skinless Chicken Breasts
- 16 oz. Double Portion Shrimp

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

### You will need

Olive Oil, Salt

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	

Rest steak or pork after cooking, 3 minutes.

### Classic Meal Kit



## Tuscan-Style Shrimp Penne

with mushrooms and tomatoes

NUTRITION per serving—Calories: 680, Carbohydrates: 64g, Sugar: 8g, Fiber: 5g, Protein: 34g, Sodium: 1570mg, Fat: 31g, Saturated Fat: 15g  
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

20-30 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild



## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **cheese**

## Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **steak strips**, separate into a single layer and pat dry. 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.
- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as shrimp in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Cook the Pasta

- Once **water** in medium pot is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ½ cup **pasta cooking water**. Drain in a colander. Set aside.
- While pasta boils, prepare ingredients.



### 2. Prepare the Ingredients

- Core **tomatoes** and cut into ¼" dice.
- Thinly slice **mushrooms**.
- Pat **shrimp** dry.



### 3. Cook the Shrimp

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **shrimp** to hot pan and cook until opaque and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Transfer shrimp to a plate. Wipe pan clean and reserve.



### 4. Cook the Mushrooms

- Return pan used to cook shrimp to medium heat and add 2 tsp. **olive oil**.
- Add **mushrooms** to hot pan and stir occasionally until browned, 4-6 minutes.
- Remove from burner. Transfer mushrooms to plate with shrimp. Reserve pan; no need to wipe clean.



### 5. Make Sauce and Finish Dish

- Return pan used to cook mushrooms to medium heat. Add **wine** to hot pan. Bring to a simmer. Once simmering, stir in **butter** until melted.
- Add **shrimp, mushrooms, pasta**, half the **pasta cooking water**, **crème fraîche**, half the **cheese** (reserve remaining for garnish), **tomatoes**, and **garlic salt**. Stir until combined, 1-2 minutes.
- *If too thick, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached. Remove from burner.*
- Plate dish as pictured on front of card, garnishing with remaining cheese and **red pepper flakes** (to taste). Bon appétit!