



In your box

- 1 Zucchini
- 1 oz. Grated Parmesan
- 3 oz. Shredded Mozzarella
- 12 fl. oz. Marinara Sauce
- 2 Garlic Cloves
- 2 Portobello Mushrooms
- 5 oz. Spaghetti
- 2 Tbsp. Basil Pesto
- ½ oz. Seasoned Croutons

Customize It Options

- 10 oz. Ground Beef
- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

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, Pepper, Cooking Spray

Medium Pot, Baking Sheet, Colander, 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



Portobello Parmesan

with spaghetti and zucchini

NUTRITION per serving—Calories: 714, Carbohydrates: 81g, Sugar: 18g, Fiber: 7g, Protein: 30g, Sodium: 1632mg, Fat: 31g, Saturated Fat: 12g
 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

30-40 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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes.
- Bring 8 cups **water** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **marinara, Parmesan**

Customize It Instructions

- Meatlovers! If adding protein, season with a pinch of **salt** and **pepper** and 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 **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **ground beef**, break up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **ground turkey**, break up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes. Add to pasta as desired.



1. Prepare the Ingredients

- Using a spoon, scoop out black undersides (gills) of **portobello mushrooms** and remove stems.
- Trim **zucchini** ends, halve lengthwise, and cut into ¼" half-moons.
- Coarsely crush **croutons**.
- Mince **garlic**.



2. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, cook mushrooms.



3. Cook the Portobellos

- Place **portobellos**, gill side down, on prepared baking sheet and massage each with 1 tsp. **olive oil**.
- Roast in hot oven, 6 minutes.
- Remove from oven. Carefully flip mushrooms gill side up. Top each mushroom with ¼ cup **marinara** (reserve remaining for sauce), **mozzarella**, half the **Parmesan** (reserve remaining for pasta), **croutons**, 1 tsp. olive oil, and a pinch of **salt** and **pepper**.
- Roast again until cheese melts, 3-5 minutes.
- Carefully remove from oven.



4. Make the Sauce

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **zucchini** to hot pan and stir occasionally until lightly browned, 2-4 minutes.
- Add **garlic**, **reserved pasta cooking water**, remaining **marinara**, and a pinch of **salt** and **pepper**. Stir occasionally until sauce is slightly thickened, 3-5 minutes.
- Stir in **pasta** and remaining **Parmesan** until combined. Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **pasta** with **portobello**, and garnishing with **basil pesto**. Bon appétit!