



In your box

2 Garlic Cloves
1 oz. Shaved Parmesan
1 Shallot
6 oz. Cremini Mushrooms
4 oz. Grape Tomatoes
.125 oz. Oregano
4 fl. oz. Light Cream
5 oz. Penne Pasta
1 Mini Baguette



Mushroom Parmesan Penne Pasta

with oregano and baguette

NUTRITION per serving—Calories: 740, Carbohydrates: 107g, Fat: 26g, Protein: 23g, Sodium: 1607mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Medium Pot, Baking Sheet, Medium Non-Stick Pan, Colander

👩 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat oven to **400 degrees**
- ☐ Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil
- ☐ Ingredient(s) used more than once: **garlic**, **Parmesan**



Prepare the Ingredients

- Peel and halve **shallot**. Slice halves into thin strips.
- Mince **garlic**.
- Cut **mushrooms** into ¼" slices.
- Halve **tomatoes**.
- Stem and coarsely chop **oregano**.



Cook the Vegetables

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **shallot** and half the **garlic** (reserve remaining for bread) to hot pan and cook until soft and aromatic, 1 minute.
- Add **mushrooms** and stir occasionally until beginning to brown, 2-3 minutes.
- Add **tomatoes**, **oregano**, ½ tsp. **salt**, and a pinch of **pepper** and stir occasionally until softened, 2-3 minutes.
- Transfer vegetables to a plate. Reserve pan; no need to wipe clean.



Make the Cream Sauce

- Return pan used to cook vegetables to low heat. Add **cream** to hot pan and bring to a gentle simmer.
- Add **Parmesan** (reserve a pinch for garnish) and a pinch of **salt** and **pepper**. Stir constantly until thickened, 3-4 minutes.
- Remove from burner.
- While sauce cooks, cook pasta.



Cook the Penne

- Add **pasta** to boiling water and cook until al dente, 10-12 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and return to pot.
- Add **cream sauce** and **vegetables** to pot and stir until thoroughly combined.
- *If sauce is too dry, add reserved pasta water 1 Tbsp. at a time until desired consistency is reached.*
- While pasta cooks, toast baguette.



Toast Baguette and Finish Dish

- Halve **baguette** and place on prepared baking sheet. Lightly brush with 1 tsp. **olive oil** and top with remaining **garlic**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Toast in hot oven until golden brown, 7-9 minutes.
- Plate dish as pictured on front of card, garnishing **pasta** with remaining **Parmesan**. Bon appétit!