



Tuscan-Style Shrimp Penne

WITH MUSHROOMS AND TOMATOES

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt
Colander, Medium Pot, Large
Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

Ingredients

- 1 fl. oz. White Cooking Wine
 - 6 oz. Cremini Mushrooms
 - 1 oz. Crème Fraîche
 - 🔪 ¼ tsp. Red Pepper Flakes
 - ½ tsp. Garlic Salt
 - 5 oz. Penne Pasta
 - 🔪 1.6 oz. Tuscan Herb Butter
 - 2 Roma Tomatoes
 - 1 oz. Grated Parmesan Cheese
- ### Customize It Options
- 8 oz. Shrimp
 - 10 oz. Sliced Pork
 - 10 oz. Steak Strips
 - 10 oz. Diced Boneless Skinless Chicken Breasts
 - 16 oz. Double Portion Shrimp

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.

View nutritional information at www.homechef.com/23504

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any 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 **diced chicken breasts**, follow same instructions as shrimp in Steps 2 and 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **sliced pork**, pat dry. Coarsely chop, then separate pieces. Follow same instructions as shrimp in Step 3, stirring occasionally until pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.
- If using **steak strips**, pat dry. Coarsely chop, then separate pieces. Follow same instructions as shrimp in Step 3, stirring occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve $\frac{1}{2}$ cup **pasta cooking water**. Drain in a colander. Set aside.
- While pasta boils, continue recipe.



2. Prepare the Ingredients

- Core **tomatoes** and cut into $\frac{1}{4}$ " dice.
- Thinly slice **mushrooms**.
- Pat **shrimp** dry.



3. Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **shrimp** to hot pan and cook until pink 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** (to taste) 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!