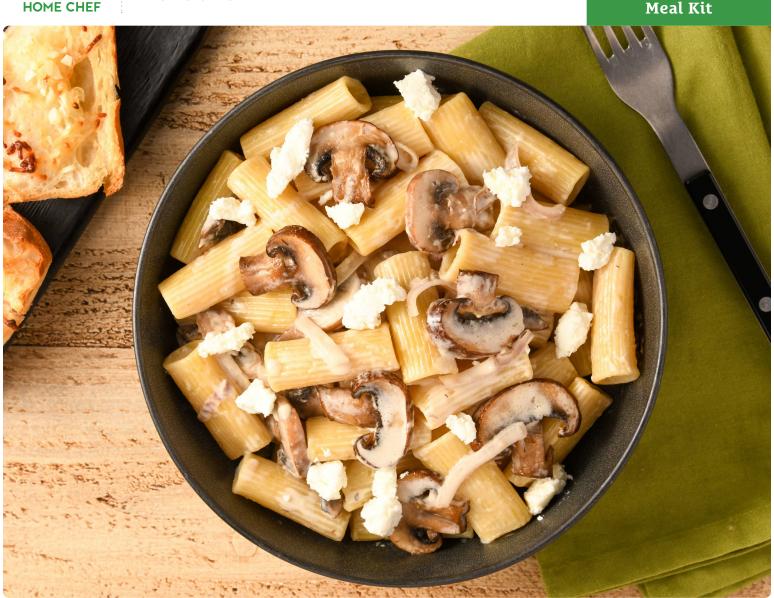


Mushroom Rigatoni with Goat Cheese Cream Sauce

AND CHEESY GARLIC BREAD



Prep & Cook Time					
25-35 MIN					

Difficulty Level Spice Le
INTERMEDIATE NOT S

Cook Within 7 DAYS

Spice Level NOT SPICY

You Will Need

Olive Oil, Cooking Spray Colander, Baking Sheet, 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.

View nutritional information at www.homechef.com/24966

*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, and shellfish ingredients.

Ingredients

1 Shallot

1/2 oz. Grated Parmesan Cheese

5 oz. Rigatoni

1 French Roll

4 fl. oz. Cream Sauce Base

2 oz. Goat Cheese

1 tsp. Onion Salt

2 Garlic Cloves

6 oz. Cremini Mushrooms

Customize It Options

8 oz. Italian Pork Sausage

10 oz. Ground Beef

10 oz. Diced Boneless Skinless Chicken Breasts

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
- Turn oven on to 425 degrees. Let preheat, at least 10 minutes
- Bring 8 cups water and 2 tsp. salt to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: goat cheese

Customize It Instructions

 Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. olive oil. If using diced chicken breasts, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using ground beef, break up until beef reaches minimum internal temperature, 4-6 minutes. If using Italian sausage, remove from casing, if necessary. Break up until no pink remains and sausage reaches minimum internal temperature, 4-6 minutes. Add to pasta as desired.



2. Prepare the Ingredients

- Cut mushrooms into 1/4" slices.
- Halve roll, if necessary.
- Peel and halve **shallot**. Slice halves into thin strips.
- Mince garlic.



1. Cook the Pasta

- Once water is boiling, add pasta and cook until al dente, 11-13 minutes.
- Remove from burner. Reserve ¼ cup pasta cooking water. Drain pasta in a colander and set aside.
- While pasta cooks, continue recipe.



3. Toast the Cheesy Garlic Bread

- Place roll on prepared baking sheet, cut-side up. Top each half with 1 tsp. olive oil, garlic, and Parmesan.
- Toast in hot oven until cheese starts to brown, 8-9 minutes.
- While bread toasts, continue recipe.



4. Make the Sauce

- Place a large non-stick pan over medium-high heat and add 1
 Tbsp. olive oil. Add shallots and mushrooms to hot pan and cook
 undisturbed, 3 minutes.
- Add onion salt and stir occasionally until mushrooms are browned, 3-4 minutes.
- Add cream base and half the goat cheese (reserve remaining for garnish). Stir until goat cheese melts and sauce thickens, 1-2 minutes
- Add pasta and stir until coated. If too thick, add reserved pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached. Remove from burner.



5. Finish the Dish

- Halve cheesy garlic bread on an angle, if desired.
- Plate dish as pictured on front of card, topping pasta with remaining goat cheese. Bon appétit!

