



# Mushroom Rigatoni with Goat Cheese Cream Sauce

AND CHEESY GARLIC BREAD

Meal Kit



## Prep & Cook Time

25-35 MIN

## Cook Within

7 DAYS

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## You Will Need

Olive Oil, Cooking Spray  
Colander, Baking Sheet,  
Medium Pot, Large Non-Stick  
Pan

## Ingredients

1 Shallot  
½ 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

## 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](http://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.

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.



### 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.



### 2. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Halve **roll**, if necessary.
- Peel and halve **shallot**. Slice halves into thin strips.
- Mince **garlic**.



### 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!