



#### In your box

- 3 Thyme Sprigs
- 3 oz. Shredded Mozzarella
- 8 oz. Cremini Mushrooms
- 1 Yellow Onion
- 2 Garlic Cloves
- ½ oz. Seasoned Croutons
- 5 oz. Penne Pasta
- 4 fl. oz. Light Cream
- 4 tsp. Vegetable Base

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Ground Pork
- 8 oz. Shrimp

#### You will need

- Large Pot, Medium Oven-Safe Casserole Dish, Large Non-Stick Pan, Colander



## Baked French Onion Penne

with cremini mushrooms

NUTRITION per serving—Calories: 628, Carbohydrates: 80g, Fat: 24g, Protein: 25g, Sodium: 775mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time  
**40-50 min.**

Cook Within  
**7 days**

Difficulty Level  
**Expert**

Spice Level  
**Not Spicy**

## 👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a large pot
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **thyme, mozzarella**

## Customize It Instructions

- Meat lovers! We recommend seasoning all meats with a pinch of salt and pepper. If using **ground pork**, we recommend cooking in Step 2 before adding onions and mushrooms, stirring occasionally until no pink remains, 5-7 minutes. If using **chicken breasts**, we recommend patting dry and, on a separate cutting board, cutting into 1" dice. Use a large non-stick pan over medium-high heat with 2 tsp. olive oil, stirring chicken occasionally until it reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **shrimp**, pat dry. Use a large non-stick pan over medium-high heat with 1 tsp. olive oil, cooking shrimp undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes. We recommend topping pasta with shrimp or chicken.

### Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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## Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Halve and peel **onion**. Slice halves into thin strips.
- Mince **garlic**.
- Stem **thyme**.
- Coarsely crush **crotons**.



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## Cook the Mushroom-Onion Mixture

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil, mushrooms, onion, garlic**, ½ tsp. **salt**, and ¼ tsp. **pepper** to hot pan.
- Stir occasionally until onion and mushrooms are caramelized and deep brown, 10-12 minutes.
- While mushroom-onion mixture cooks, cook pasta.



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## Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Drain pasta in a colander, shaking to remove as much water as possible. Set aside.
- Reserve pot; no need to wipe clean.



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## Make the Pasta Mixture

- Return pot used to cook pasta to medium-high heat.
- Add **cream, vegetable base**, half the **thyme** (reserve remaining for garnish), half the **mozzarella** (reserve remaining for topping), cooked **pasta**, and **mushroom-onion mixture** to hot pot.
- Bring to a simmer. Once simmering, stir occasionally until slightly thickened, 2-4 minutes.
- Remove from burner.



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## Bake Casserole and Finish Dish

- Pour **pasta mixture** into prepared casserole dish. *For best results use an 8" casserole dish.* Top with **croutons** and remaining **mozzarella**.
- Bake in hot oven until cheese is golden brown, 10-14 minutes.
- Plate dish as pictured on front of card, garnishing with remaining **thyme**. Bon appétit!