



# Baked French Onion Penne

WITH CREMINI MUSHROOMS

Meal Kit



## Prep & Cook Time

40-50 MIN

## Cook Within

7 DAYS

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray, Large Pot, Large Non-Stick Pan, Medium Oven-Safe Casserole Dish, Colander

## Ingredients

- 2 Garlic Cloves
- 3 Thyme Sprigs
- 2 oz. Shredded Mozzarella
- 6 oz. Cremini Mushrooms
- 1 Yellow Onion
- ½ oz. Seasoned Croutons
- 5 oz. Penne Pasta
- 4 fl. oz. Cream Sauce Base
- 4 tsp. Vegetable Base
- **Customize It Options**
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast
- 16 oz. USDA Choice New York Strip Steak

## Difficulty Level

EXPERT

## Spice Level

NOT SPICY

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/39527](http://www.homechef.com/39527)

\*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a large pot
- Prepare a casserole dish with cooking spray. For best results, use a 8" square.
- Ingredient(s) used more than once: **thyme, 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 **antibiotic free chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, pat dry. Cook until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- Add protein to meal as desired.



## 2. Prepare the Ingredients

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



## 4. Add the Sauce and Pasta

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



## 1. Cook the Pasta

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



## 3. Cook the Mushroom-Onion Mixture

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms, onions, garlic**, ½ tsp. **salt**, and ¼ tsp. **pepper** to hot pan. Stir occasionally until onions and mushrooms are deep brown, 10-12 minutes.
- Remove from burner.



## 5. Bake Casserole and Finish Dish

- Transfer **pasta mixture** to prepared casserole dish. Top with crushed **croutons** and remaining **cheese**.
- Bake in hot oven until cheese is golden-brown, 6-8 minutes.
- Carefully remove from oven.
- Plate dish as pictured on front of card, garnishing with remaining **thyme**. Bon appétit!