



#### In your box

- 4 oz. Cremini Mushrooms
- 3 oz. Shiitake Mushrooms
- 1 Shallot
- 4 oz. Kale
- 5 oz. Linguine
- 1 oz. Julienned Sun-Dried Tomatoes
- ¼ cup Basil Pesto
- 1 oz. Shredded Asiago Cheese



## Wild Mushroom and Pesto Linguine

with sun-dried tomatoes, Asiago, and kale

NUTRITION per serving—Calories: 566, Carbohydrates: 69g, Fat: 27g, Protein: 18g, Sodium: 1060mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**20-30 min.**

Cook Within  
**7 days**

Difficulty Level ● ◻ ◻ ◻  
**Easy**

Spice Level ◻ ◻ ◻ ◻  
**Not Spicy**

## You will need

Olive Oil, Salt, Pepper

Medium Pot, Colander, Large Non-Stick Pan

## Before you cook

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

- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry



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### Prepare the Ingredients

- Cut **cremini mushrooms** into ¼” slices.
- Stem **shiitake mushrooms** and cut caps into ½” strips.
- Peel and slice **shallot** into very thin rounds.
- Stem **kale** and coarsely chop.



2

### Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 9-11 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander.
- While pasta cooks, brown mushrooms.



3

### Brown the Mushrooms

- Place a large non-stick pan over medium-high heat.
- Add 2 Tbsp. **olive oil**, **cremini mushrooms**, and **shiitake mushrooms** to hot pan. Stir occasionally until well-browned, 4-5 minutes.



4

### Cook the Vegetables

- Add **shallot** to pan. Stir occasionally until tender, 1-2 minutes.
- Stir in **kale**, **reserved pasta cooking water**, **sun-dried tomatoes**, ½ tsp. **salt**, and ¼ tsp. **pepper**. Cook until kale wilts, 3-4 minutes.



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### Finish the Pasta

- Add **pasta** and **pesto** to pan and stir to combine.
- Plate dish as pictured on front of card, garnishing with **Asiago**. Bon appétit!