



In your box

8 oz. Campanelle Pasta
8 oz. Cremini Mushrooms
1 Shallot
2 Garlic Cloves
3 Thyme Sprigs
¼ cup Panko Breadcrumbs
3 fl. oz. White Cooking Wine
4 fl. oz. Light Cream
4 oz. Ricotta
1 oz. Grated Parmesan Cheese

CONTAINS milk, eggs, wheat



Mushroom Ricotta Pasta

with toasted breadcrumbs

NUTRITION per serving—Calories: 851, Carbohydrates: 111g, Fat: 30, Protein: 32g, Sodium: 1159mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level ● ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

🕒 You will need

Olive Oil, Salt

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 a medium pot of **lightly salted water** to a boil
- ☐ Thoroughly rinse produce and pat dry
- ☐ Ingredient(s) used more than once: **thyme**, **Parmesan**



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 7-9 minutes.
- Reserve ½ cup **pasta water**. Drain pasta in a colander and set aside.
- While pasta boils, prepare ingredients.



2

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Peel and mince **shallot**.
- Mince **garlic**.
- Stem **thyme**.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **panko** to hot pan and stir constantly until browned, 1-2 minutes.
- Transfer panko to a plate or small bowl. Wipe pan clean and reserve.



3

Cook the Mushrooms

- Return pan used to toast panko to medium-high heat and add 1 tsp. **olive oil**.
- Add **mushrooms** to hot pan and stir occasionally are browned, 3-5 minutes.
- Transfer mushrooms to a plate and season with a pinch of **salt**.
- Reserve pan; no need to wipe clean.



4

Make the Sauce

- Return pan used to cook mushrooms to medium-high heat and add 1 tsp. **olive oil**.
- Add **shallot**, **garlic**, and **thyme** (reserve a pinch for garnish) to hot pan and cook 30-60 seconds.
- Add **white wine** and cook until almost evaporated, 30-60 seconds.
- Add **cream**, **ricotta**, reserved **pasta water**, and half the **Parmesan** (reserve remaining for garnish). Stir together and bring to a simmer. Stir often until slightly thickened, 1-2 minutes. Season with ½ tsp. **salt**. Remove from burner.



5

Finish the Dish

- Gently fold **mushrooms** and **pasta** into **sauce**.
- Plate dish as pictured on front of card, garnishing with remaining **Parmesan**, reserved **thyme**, and **toasted breadcrumbs**. Bon appétit!