



In your box

- 2 Garlic Cloves
- 10 oz. Cremini Mushrooms
- 2 oz. Grated Parmesan
- 4 oz. Swiss Chard
- 6 oz. Campanelle Pasta
- 2 oz. Sour Cream
- 4 tsp. Mirepoix Base
- 1 French Roll
- 2 tsp. Meatloaf Seasoning

Customize It Options

- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Bacon
- 12 oz. Diced Boneless Skinless Chicken Breasts

You will need

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



Mushroom Stroganoff

with Swiss chard and garlic bread

NUTRITION per serving—Calories: 757, Carbohydrates: 102g, Fat: 25g, Protein: 32g, Sodium: 1737mg.
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
25-35 min.

Cook Within
7 days

Difficulty Level
Intermediate

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 medium pot
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: garlic, Parmesan

Customize It Instructions

Meatlovers! If using proteins, stir into pasta in Step 5. Cook proteins in a medium non-stick pan. If using **steak strips**, separate into a single layer and pat dry. Season with ¼ tsp. **salt** and a pinch of **pepper**. Cook over medium-high heat with 2 tsp. **olive oil**, stirring occasionally until no pink remains, 4-6 minutes. If using **chicken breasts**, pat dry and cut into 1" dice. Season with ¼ tsp. salt and a pinch of pepper. Cook over medium-high heat with 2 tsp. olive oil, stirring occasionally until chicken browns and reaches minimum internal temperature, 5-7 minutes. If using **bacon**, line a plate with a paper towel. Cook in a dry pan over medium heat, flipping occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Stem **Swiss chard**. Cut stems into ¼" slices and coarsely chop leaves. Keep stems and leaves separate.
- Mince **garlic**.
- Split **French roll** into halves.



2

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander. Set aside.
- While pasta boils, cook vegetables.



3

Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms**, **Swiss chard stems**, and ¼ tsp. **salt** to hot pan and stir often until lightly browned, 7-8 minutes.
- Add **Swiss chard leaves** and half the **garlic** (reserve remaining for garlic bread). Stir occasionally until leaves are wilted, 3-4 minutes.
- Remove from burner and set aside.



4

Make the Garlic Bread

- Place **French roll halves** on prepared baking sheet, cut side up. Drizzle with 2 tsp. **olive oil** and top with remaining **garlic** and 2 tsp. **Parmesan** (reserve remaining for sauce).
- Bake in hot oven until golden brown, 5-7 minutes.
- While bread bakes, make sauce.



5

Make Sauce and Finish Dish

- Return pan with vegetables to medium heat.
- Add **pasta cooking water**, **sour cream**, **mirepoix base**, **seasoning blend**, and **pasta** to hot pan. Stir often until combined and warmed through, 1-2 minutes.
- Add remaining **Parmesan** and stir until well-coated.
- Remove from burner.
- Plate dish as pictured on front of card. Bon appétit!