



In your box

- 2 Garlic Cloves
- 2 oz. Ricotta
- 4 oz. Grape Tomatoes
- 2 oz. White Cooking Wine
- 2 oz. Grated Parmesan
- 1 oz. Crispy Fried Onions
- 5 oz. Linguine
- 4 fl. oz. Light Cream
- 10 oz. Cremini Mushrooms

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips
- 8 oz. Shrimp



Creamy Parmesan Linguine

with crispy onions and ricotta

NUTRITION per serving—Calories: 698, Carbohydrates: 77g, Fat: 31g, Protein: 30g, Sodium: 1161mg.
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

① 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



1

Cook the Pasta

- Add **pasta** to boiling **water** and cook until al dente, 10-12 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander. Set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Mince **garlic**.
- Halve **tomatoes**.
- *Meat lovers! Cook protein before vegetables; feel free to use same pan, no need to wipe clean. If using **chicken**, pat dry and, on a separate cutting board, cut into 1" dice. Season all over with ¼ tsp. **salt** and a pinch of **pepper**. Stir occasionally with 2 tsp. olive oil in a large non-stick pan over medium-high heat until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **shrimp**, pat dry. Cook with 2 tsp. olive oil in a large non-stick pan over medium-high heat until shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side. If using **steak strips**, separate into a single layer and pat dry. Season all over with a pinch of salt and pepper. Stir occasionally with 1 tsp. olive oil in a large non-stick pan over medium-high heat until no pink remains, 4-6 minutes. Stir cooked meats into sauce with pasta.*



3

Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms** and ¼ tsp. **salt** to hot pan and stir occasionally until lightly browned, 4-5 minutes.
- Add **garlic** and **tomatoes** and stir occasionally until tomatoes are blistered, 1-2 minutes.



4

Make the Sauce

- Add **white wine** to pan and cook until liquid is almost completely evaporated, 30-60 seconds.
- Add reserved **pasta cooking water** and **cream**. Bring to a simmer. Once simmering, stir occasionally until slightly thickened, 2-3 minutes.
- Stir in **Parmesan**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until incorporated, 1-2 minutes.
- Remove from burner.



5

Finish the Dish

- Stir **pasta** into **sauce**.
- Plate dish as pictured on front of card, garnishing with **crispy onions** and **ricotta**. Bon appétit!