



#### In your box

1 oz. Walnut Halves  
3 Thyme Sprigs  
10 oz. Cremini Mushrooms  
4 fl. oz. Light Cream  
1 oz. Grated Parmesan  
2 Garlic Cloves  
1 oz. Seasoned Croutons  
6 oz. Gemelli Pasta  
1 Tbsp. Grainy Mustard



## Gemelli in Thyme & Mustard Cream Sauce

with mushrooms and walnuts

NUTRITION per serving—Calories: 806, Carbohydrates: 84g, Fat: 43g, Protein: 25g, Sodium: 1039mg.  
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

## ① You will need

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

## ② 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



2



3



4



5

## Cook the Mushrooms

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **mushrooms** and  $\frac{1}{4}$  tsp. **salt** to hot pan and stir occasionally until browned, 4-6 minutes.
- Transfer mushrooms to a plate.
- Wipe pan clean and reserve.

## Make the Sauce

- Return pan used to cook mushrooms to medium heat and add 2 tsp. **olive oil**. Add **garlic** and cook until aromatic, 15-30 seconds.
- Stir in **pasta**, **cream**, **thyme**, **mustard**,  $\frac{1}{4}$  cup reserved **pasta cooking water**, and **Parmesan**. Bring to a boil and cook until thickened, 1-2 minutes.
- If pasta is too dry, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.
- Remove from burner. Stir in **walnuts**, **mushrooms**, and a pinch of **salt** until combined.

## Finish the Dish

- Plate dish as pictured on front of card, garnishing with **crushed croutons**. Bon appétit!