



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

👑 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

- Once water is boiling, add **pasta** and cook until al dente, 12-13 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Thinly slice **garlic**.
- Stem and coarsely chop **thyme**.
- Cut **mushrooms** into ¼" slices.
- Coarsely chop **walnuts**.
- Crush **croutons**.



3

Cook the Mushrooms

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **mushrooms** and ¼ tsp. **salt** to hot pan and stir occasionally until browned, 4-6 minutes.
- Transfer mushrooms to a plate.
- Wipe pan clean and reserve.



4

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**, ¼ 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.



5

Finish the Dish

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