



#### In your box

- 2 Green Onions
- 2 Tbsp. Miso Paste
- 2 Garlic Cloves
- 6 oz. Gemelli Pasta
- 2 oz. Sour Cream
- 1 oz. Butter
- 6 oz. Cremini Mushrooms
- 3 oz. Shiitake Mushrooms
- 1 oz. Shaved Parmesan

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Ground Turkey
- 10 oz. Steak Strips

#### You will need

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



## Umami Miso-Mushroom-Cream Gemelli Pasta

with Parmesan and green onions

NUTRITION per serving—Calories: 632, Carbohydrates: 75g, Fat: 27g, Protein: 21g, Sodium: 1475mg.  
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  
**Easy**

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
- ❑ Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- ❑ Ingredient(s) used more than once: **green onions**

## Customize It Instructions

Meat lovers! If using **chicken**, pat dry and cut into 1" dice on a separate cutting board. 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 minimum internal temperature, 5-7 minutes. 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. If using **ground pork**, combine with a pinch of salt and pepper. Cook with 1 tsp. olive oil in a medium non-stick pan over medium-high heat. Break into small pieces with a spoon until no pink remains, 5-7 minutes. Top pasta with proteins, or enjoy on the side.

### Minimum Internal Temperature

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



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### Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 12-13 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



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### Prepare the Ingredients

- Stem **shiitake mushrooms** and cut caps into ¼" slices. Discard stems.
- Cut **cremini mushrooms** into ¼" slices.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Mince **garlic**.



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### Cook the Mushrooms

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **cremini and shiitake mushrooms** and ¼ tsp. **salt** to hot pan and stir occasionally until softened, 4-5 minutes.
- Add **white portions of green onions** and cook until softened, 1-2 minutes.
- Add **garlic** and stir constantly until aromatic, 1 minute.



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### Make the Sauce

- Add **miso** to pan and stir until completely combined, 30-60 seconds.
- Add **butter, pasta,** and ¼ cup **pasta cooking water**. Stir until combined and butter is melted.
- Remove from burner and stir in **sour cream**.
- *If sauce is too thick, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



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### Finish The Dish

- Plate dish as pictured on front of card, garnishing with **green portions of green onions** and **Parmesan**. Bon appétit!