



#### In your box

- 2 oz. Shredded Asiago Cheese
- ¼ cup Panko Breadcrumbs
- 2 Garlic Cloves
- 10 oz. Cremini Mushrooms
- 4 fl. oz. Light Cream
- 6 oz. Gemelli Pasta
- 3 Thyme Sprigs
- 1 oz. Grated Parmesan
- 1 French Roll



## Mushroom & Asiago Pasta Bake

with garlic bread

NUTRITION per serving—Calories: 875, Carbohydrates: 109g, Fat: 35g, Protein: 33g, Sodium: 1321mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
45-55 min.

Cook Within  
7 days

Difficulty Level ● ● ○  
Intermediate

Spice Level ○ ○ ○ ○  
Not Spicy

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pot, Colander, Large Non-Stick Pan, Medium Oven-Safe Casserole Dish, Baking Sheet

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Prepare a casserole dish with cooking spray
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic**, **Asiago cheese**



1

### Boil the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta into a colander.
- While pasta boils, prepare ingredients.



2

### Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Halve **bread** lengthwise.
- Stem and mince **thyme**.
- Mince **garlic**.



3

### Cook Mushrooms and Make Sauce

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed until starting to brown, 2-3 minutes.
- Then stir occasionally until tender, 5-7 minutes.
- Stir in half the **garlic** (reserve remaining for garlic bread), ½ tsp. **salt**, and a pinch of **pepper**. Cook until fragrant, 30-60 seconds.
- Add **cream**, reserved **pasta cooking water**, **Parmesan**, half the **Asiago cheese** (reserve remaining for topping), and **pasta**. Bring to a boil. Once boiling, stir constantly until thickened slightly, 2-3 minutes.
- Remove from burner.



4

### Bake the Pasta

- Spoon **pasta** and **sauce** into prepared casserole dish. Top evenly with **panko**, **thyme**, and remaining **Asiago cheese**.
- Spray a piece of foil with **cooking spray** and cover casserole dish, sprayed side down. Bake in hot oven, 10 minutes.
- Uncover, and bake again until top is lightly browned, 8-10 minutes.
- While pasta bakes uncovered, make garlic bread.



5

### Make Garlic Bread and Finish Dish

- Drizzle 2 tsp. **olive oil** over cut sides of **bread**. Spread evenly with remaining **garlic**. Place on prepared baking sheet and bake until lightly browned, 3-5 minutes.
- Plate dish as pictured on front of card. Bon appétit!