



In your box

- ½ oz. Cheese and Garlic Croutons
- 1 Yellow Onion
- 4 oz. Cremini Mushrooms
- 1 tsp. Seasoned Salt Blend
- 5 oz. Lasagna Noodles
- 4 oz. Light Cream
- 2 oz. Tuscan Tomato Sauce
- 2 oz. Shredded Mozzarella
- ¼ tsp. Red Pepper Flakes

Customize It Options

- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, wheat, soy, shellfish (shrimp)

You will need

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



Tuscan Tomato Mushroom Lasagna Skillet

with mozzarella and croutons

NUTRITION per serving—Calories: 664, Carbohydrates: 87g, Fat: 28g, Protein: 20g, Sodium: 1372mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 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
- ❑ Preheat oven to **400 degrees**
- ❑ Bring **water** and 1 tsp. **salt** to a boil in a medium pot

Customize It Instructions

- Meat lovers! If using protein, cook in a large non-stick pan over with tsp. 1 **olive oil** over medium-high heat. If using **chicken**, pat dry and cut into 1" dice. Season all over with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and season with a pinch of salt and pepper. Cook with 1 tsp. olive oil undisturbed in hot pan until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes. Top skillet with proteins.

Minimum Internal Temperature

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



1

Cook the Noodles

- Break **noodles** into large pieces.
- Once water is boiling, add noodle pieces and cook until al dente, 7-9 minutes.
- Reserve 1 cup **pasta cooking water**. Drain noodles in a colander and set aside.
- While noodles cook, prepare ingredients.



2

Prepare the Ingredients

- Coarsely crush **croutons**.
- Cut **mushrooms** into ¼" slices.
- Halve and peel **onion**. Slice halves into thin strips.



3

Make the Skillet

- Place a large oven-safe non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **onion**, **mushrooms**, and **seasoned salt blend** to hot pan. Stir occasionally until beginning to brown, 4-5 minutes.
- Add **Tuscan tomato sauce**, **cream**, ¼ cup reserved **pasta cooking water**, ¼ tsp. **salt**, and a pinch of **pepper**. Bring to a simmer. Once simmering, stir constantly until slightly thickened, 1-2 minutes.
- Add **noodles** and stir constantly until coated, 1-2 minutes.
- *If dry, add reserved pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



4

Bake the Skillet

- Evenly top pan with **cheese**.
- Place pan in hot oven and bake until cheese is melted, 8-10 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with **croutons** and **red pepper flakes** (to taste). Bon appétit!