



In your box

- 1 Shallot
- 2 tsp. Chimichurri Seasoning
- 2 Garlic Cloves
- 2 oz. Kale
- 4 oz. Light Cream
- 10 oz. Precooked 5-Cheese Tortellini
- ½ oz. Grated Parmesan
- ¼ tsp. Red Pepper Flakes
- 8 oz. Cremini Mushrooms

Customize It Options

- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Scallops
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat, shellfish (scallops)

You will need

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



Creamy Mushroom and Kale Tortellini

with Parmesan cheese and red pepper flakes

NUTRITION per serving—Calories: 593, Carbohydrates: 70g, Fat: 26g, Protein: 23g, Sodium: 1496mg.

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
- ☐ Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot

Customize It Instructions

- Meat lovers! If using protein, cook before mushrooms in Step 3. If using **diced chicken**, pat dry and season all over with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Remove to a plate. If using **scallops**, pat dry and season both sides with a pinch of salt and pepper. Cook until scallops reach a minimum internal temperature of 145 degrees, 1-2 minutes per side. Remove to a plate. If using **flank steak**, separate, pat dry, and season all over with a pinch of salt and pepper. Stir occasionally until no pink remains, 4-6 minutes. Remove to a plate. Add proteins to pan with tortellini in Step 4.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Peel and mince **shallot**.
- Cut **mushrooms** into ¼" slices.
- Stem **kale** and coarsely chop.
- Mince **garlic**.



2

Cook the Tortellini

- Once water is boiling, add **tortellini** and cook until al dente, 3-4 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.



3

Start the Sauce

- Place a large non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **mushrooms** to hot pan and cook undisturbed, 3 minutes.
- Stir in **kale** and ¼ tsp. **salt**. Stir occasionally until wilted, 3-4 minutes.
- Stir in **shallot**, **garlic**, and **seasoning blend** until combined, 30-60 seconds.
- Add half the **pasta cooking water** and **cream**. Bring to a boil. Once boiling, stir occasionally until thickened, 2-3 minutes.



4

Finish the Sauce

- Add **tortellini** and **Parmesan** to pan. Stir until Parmesan melts and sauce coats pasta, 1-2 minutes.
- Remove from burner. *If too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



5

Finish the Dish

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