



In your box

- 1 oz. Grated Parmesan
- 1 tsp. Chimichurri Seasoning
- 2 Portobello Mushrooms
- 6 oz. Campanelle Pasta
- 2 oz. Shredded Mozzarella
- ¼ cup Italian Panko Blend
- 2 Tbsp. Tomato Paste
- 1 Zucchini
- 2 Roma Tomatoes

Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Large Pot, Colander, Large Non-Stick Pan, Mixing Bowl, Baking Sheet



Stuffed Portobello Mushroom Campanelle Marinara with zucchini and Parmesan cheese

NUTRITION per serving—Calories: 611, Carbohydrates: 80g, Fat: 18g, Protein: 26g, Sodium: 1414mg.

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

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
- Preheat oven to **425 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a large pot
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- Meat lovers! If using protein, cook before vegetables in Step 4, using a large non-stick pan over medium-high heat. If using **ground beef**, add with ¼ tsp. **salt** and a pinch of **pepper**, stirring occasionally until no pink remains, 4-6 minutes. Remove ground beef and wipe pan clean before cooking vegetables, adding ground beef back to pan at the end of Step 4. If using **ground turkey**, add with ¼ tsp. **salt** and a pinch of **pepper**, stirring occasionally until no pink remains, 7-9 minutes. Remove ground beef and wipe pan clean before cooking vegetables, adding ground turkey back to pan at the end of Step 4.

Minimum Internal Temperature

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



1

Start the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Core **tomato** and cut into ¼" dice.
- Trim **zucchini** ends, halve lengthwise, and cut into ½" half-moons.
- Using a spoon, scoop out black undersides (gills) of **portobello mushrooms** and remove stems.
- In a mixing bowl, combine 1 Tbsp. **water**, **panko**, **mozzarella**, and **Parmesan**. Set aside.



3

Bake the Portobellos

- Place **portobellos**, stem side up, on prepared baking sheet.
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Gently fill portobellos with **panko-cheese** mixture, packing mixture in.
- Roast in hot oven until mushrooms are tender and filling is golden brown, 12-15 minutes.
- While mushrooms roast, finish pasta.



4

Finish the Pasta

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **tomatoes** and **zucchini** to hot pan. Stir occasionally until zucchini softens slightly, 3-4 minutes.
- Stir in **tomato paste** and **seasoning blend** until combined, 30 seconds.
- Add ½ cup **pasta cooking water**, ¼ tsp. **salt**, and a pinch of **pepper**. Bring to a boil. Once boiling, stir occasionally until thickened slightly, 2-3 minutes.
- Stir in **pasta** until heated through. Remove from burner.



5

Finish the Dish

- Slice **portobello mushrooms** if desired.
- Plate dish as pictured on front of card, placing portobello mushroom on **pasta**. Bon appétit!