



#### In your box

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

#### Customize It Options

- 4 Beyond Sausage Links
- 12 oz. Ground Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts

\*Contains: milk, wheat, soy

#### You will need

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



## Umami Miso-Mushroom-Cream Gemelli Pasta

with Parmesan and green onions

NUTRITION per serving—Calories: 632, Carbohydrates: 75g, Fat: 27g, Protein: 21g, Sodium: 1523mg.

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

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

- Meatlovers! Cook proteins in a large non-stick pan over medium-high heat with 2 tsp. **olive oil**. Add to pasta as desired. If using **diced chicken**, pat dry, and season both sides with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Beyond Sausage**, crumble sausage into bite-sized pieces. Stir often, breaking up “sausage”, until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.* If using **ground pork**, cook with a pinch of **salt** and **pepper**, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.

Minimum Internal Temperature

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



1

### 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.



2

### 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**.



3

### 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, 30-60 seconds.



4

### 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** and a pinch of **salt**.
- *If sauce is too thick, add additional pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



5

### Finish The Dish

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