



### In your box

- 2 oz. Shredded Mozzarella
- 3 Thyme Sprigs
- 1 Yellow Onion
- 2 Garlic Cloves
- ½ oz. Seasoned Croutons
- 5 oz. Penne Pasta
- 4 oz. Light Cream
- 4 tsp. Vegetable Base
- 6 oz. Cremini Mushrooms

### Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Bacon-Double Portion
- 8 oz. Jumbo Shrimp

\*Contains: milk, wheat, soy

### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Colander, Large Pot, Medium Oven-Safe Casserole Dish, Large Non-Stick Pan



## Baked French Onion Penne

with cremini mushrooms

NUTRITION per serving—Calories: 627, Carbohydrates: 81g, Fat: 26g, Protein: 21g, Sodium: 1249mg.

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

40-50 min.

Cook Within

7 days

Difficulty Level

Expert

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 **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a large pot
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **thyme, mozzarella**

### Customize It Instructions

- Meatlovers! Cook proteins in a medium non-stick pan over medium heat. Add to penne as desired. If using **bacon**, line a plate with a paper towel. Add to pan and flip occasionally until crisp and bacon reaches a minimum internal temperature of 145 degrees, 6-8 minutes. Transfer to towel-lined plate. If using **jumbo shrimp**, pat dry and season all over with a pinch of **salt** and **pepper**. Cook undisturbed until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side. If using **diced chicken**, pat dry and season with a pinch of salt and pepper. Stir occasionally until chicken browns and reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

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



1

### Prepare the Ingredients

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



2

### Cook the Mushroom-Onion Mixture

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **mushrooms**, **onion**, **garlic**, ½ tsp. **salt**, and ¼ tsp. **pepper** to hot pan.
- Stir occasionally until onion and mushrooms are deep brown, 10-12 minutes.
- While mushroom-onion mixture cooks, cook pasta.



3

### Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Drain pasta in a colander, shaking to remove as much water as possible. Set aside.
- Reserve pot; no need to wipe clean.



4

### Make the Pasta Mixture

- Return pot used to cook pasta to medium-high heat.
- Add **cream**, **vegetable base**, half the **thyme** (reserve remaining for garnish), half the **mozzarella** (reserve remaining for topping), cooked **pasta**, and **mushroom-onion mixture** to hot pot.
- Bring to a simmer. Once simmering, stir occasionally until slightly thickened, 2-4 minutes.
- Remove from burner.



5

### Bake Casserole and Finish Dish

- Pour **pasta mixture** into prepared casserole dish. For best results use an 8" casserole dish. Top with **croutons** and remaining **mozzarella**.
- Bake in hot oven until cheese is golden brown, 10-14 minutes.
- Plate dish as pictured on front of card, garnishing with remaining **thyme**. Bon appétit!