



In your box

- 3 oz. Light Cream Cheese
- ¼ cup Panko Breadcrumbs
- 8 oz. Sliced Cremini Mushrooms
- 8 oz. Cooked Penne Pasta
- .3 oz. Butter
- 2 tsp. Chicken Base
- ¼ tsp. Red Pepper Flakes
- 2 Green Onions

Customize It Options

- 8 oz. Italian Pork Sausage Links
- 10 oz. Antibiotic-Free Ground Beef
- 16 oz. Italian Pork Sausage Links—Double Portion
- 12 oz. Ground Turkey

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, Small Non-Stick Pan



Italian Sausage Stuffed Mushroom Pasta

with green onions

NUTRITION per serving—Calories: 690, Carbohydrates: 58g, Fat: 40g, Protein: 32g, Sodium: 1626mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

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
- ❑ Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using 8 oz. **Italian sausage**, follow same instructions, working in batches if necessary and cooking until sausage reaches a minimum internal temperature of 160 degrees.
- If using **ground turkey**, follow same instructions as Italian sausage in Step 2, adding ¼ tsp. **salt** and a pinch of **pepper** and stirring occasionally, breaking up meat, until no pink remains and ground turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- If using **ground beef**, follow same instructions as Italian sausage in Step 2, adding ¼ tsp. **salt** and a pinch of **pepper** and stirring occasionally, breaking up meat, until no pink remains and ground beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.

Minimum Internal Temperature

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



Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- On a separate cutting board, remove **Italian sausage** from casing.



Make the Breadcrumbs

- Place a small non-stick pan over medium heat and add 1 tsp. **olive oil** and **butter** to hot pan. Let melt, 1 minute.
- Add **panko** and stir occasionally until lightly browned, 1-2 minutes.
- Remove from burner. Stir in **green portions of green onions** and **red pepper flakes** (to taste).
- Set aside.



Start the Pasta

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed until starting to soften, 2-3 minutes.
- Add **sausage** and **white portions of green onions** to pan. Stir often, breaking into small pieces, until sausage is browned and reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



Finish Pasta and Finish Dish

- Add **chicken base**, ¼ cup **water**, and **cream cheese** to pan. Stir until cream cheese is melted, 1-2 minutes.
- Bring to a simmer. Once simmering, remove from burner.
- Stir in **pasta** and a pinch of **salt** until coated. *If too dry, add additional water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, topping pasta with **breadcrumbs**. Bon appétit!