



**GREEN
CHEF**

CREAMY TRUFFLE & MUSHROOM LINGUINE

creminis, peas, Parmesan cheese

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

770

MENU

VEGETARIAN

This decadent pasta dish features the umami-packed flavor of truffles—no foraging required. Here, earthy cremini mushrooms are sautéed with garlic, then simmered in a creamy mushroom broth and tossed with linguine and green peas. It's all finished with Parmesan cheese and a generous dollop of truffle-infused butter to take the silky, slurpable sauce to the next level.

INGREDIENTS (8 ITEMS)

6 oz **Linguine** W
 4 oz **Cremini mushrooms**
 ¼ oz **Garlic**
 ¾ tsp **Italian herb & red pepper blend**
 4¾ oz **Creamy mushroom broth** M
 2½ oz **Peas**
 1 oz **Truffle butter** M
 1 oz **Parmesan cheese** M

WHAT YOU'LL NEED

large pot
 large sauté pan
 measuring cup & spoons
 strainer
 cooking & olive oils
 salt & pepper

ALLERGENS

W WHEAT
M MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 START PASTA

- Bring a large pot of lightly salted water to a boil. Once boiling, stir in **linguine**. Cook 9–12 minutes, or until al dente, stirring occasionally.
- Reserve about ½ cup **pasta cooking water**. Strain **linguine**; shake off excess water. Return to pot. Drizzle with about 1 teaspoon olive oil. Stir to coat.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP

- Wipe **cremini mushrooms** clean with damp paper towels. Remove stems if desired. Cut into slices, about ¼ inch thick.
- Mince **garlic**.

3 MAKE SAUCE

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **mushrooms** to hot pan. Season with **Italian herb and red pepper blend**, salt, and pepper. Cook 3–5 minutes, or until softened, stirring occasionally.
- Add **garlic**. Cook 1–2 minutes, or until garlic is fragrant, stirring frequently.
- Add **creamy mushroom broth** and reserved **pasta cooking water**. Stir to combine. Cook 2–3 minutes, or until sauce is warmed through, stirring occasionally.

4 FINISH PASTA

- Transfer **linguine** to pan with **sauce**. Add **peas**. Stir to combine. Cook 2–3 minutes, or until sauce has slightly reduced, stirring occasionally.
- Remove from heat. Add **truffle butter** and about half the **Parmesan cheese**. Stir until truffle butter is incorporated. Season with salt and pepper to taste.

5 PLATE YOUR DISH

- Divide **creamy truffle and mushroom linguine** between bowls. Sprinkle with remaining **Parmesan cheese**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (295g)

Amount per serving

Calories 770

	% Daily Value*
Total Fat 47g	60%
Saturated Fat 21g	105%
Trans Fat 0g	
Cholesterol 110mg	37%
Sodium 630mg	27%
Total Carbohydrate 73g	27%
Dietary Fiber 6g	21%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 21g	
Vitamin D 0mcg	0%
Calcium 225mg	15%
Iron 4mg	20%
Potassium 504mg	10%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Linguine [semolina, niacin, iron lactate, thiamin mononitrate, riboflavin, folic acid], **Truffle Butter** [butter (pasteurized cream, lactic acid), black truffle base (truffle juice, summer truffle pieces [tuber aestivum vitt.], salt, truffle flavor, vegetable fiber)], **Garlic, Peas** [peas], **Italian Herb & Red Pepper Blend** (Granulated Garlic, Italian Seasoning [basil, rosemary, marjoram, oregano, thyme], Dried Parsley, Crushed Red Pepper Flakes, Onion Powder), **Creamy Mushroom Broth** (Whipping Cream [organic grade A cream (milk), carrageenan], Mushroom Broth [water, organic mushrooms, sea salt, organic garlic], Stone-Ground Mustard [water, organic mustard seeds, organic vinegar, salt, organic spices], Lemon Juice [lemon], Sea Salt, Black Pepper, Ascorbic Acid [ascorbic acid]), **Parmesan Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti caking agent (potato starch powdered cellulose, natamycin)], **Cremini Mushrooms**

Allergen information:

Contains Milk And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

