



**GREEN
CHEF**

CREAMY TRUFFLE PENNE

cremini mushrooms, grape tomatoes, peas, chives

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

730

MENU

VEGAN

Truffles are prized for their potent umami flavor and enticingly earthy aroma. For tonight's luscious pasta, we use truffle zest to impart concentrated mushroom essence to a creamy pan sauce (made extra-rich with vegan coconut milk). Dotted with peas, the sauce is stirred in with tender penne, roasted creminis, juicy-sweet grape tomatoes, and caramelized shallot. Minced chives finish the dish with a confetti of freshness.

INGREDIENTS (11 ITEMS)

6 oz **Penne pasta** W
 4 oz **Cremini mushrooms**
 4 oz **Grape tomatoes**
 1 whole **Shallot**
 ¼ oz **Garlic**
 ⅛ oz **Chives**
 ½ tsp **Italian seasoning**
 2½ oz **Peas**
 5 oz **Coconut milk** T
 1 whole **Mushroom stock concentrate**
 ¾ tsp **Truffle zest**

WHAT YOU'LL NEED

large pot
 large sauté pan
 baking sheet
 large bowl
 measuring cup & spoons
 strainer
 oven mitt
 cooking & olive oil
 salt & pepper

ALLERGENS

W WHEAT
T TREE NUTS (coconut)



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 COOK PASTA

- Preheat oven to 425 degrees.
- Bring a large pot of lightly salted water to a boil. Once boiling, stir in **penne pasta**. Cook 9-12 minutes, or until al dente, stirring occasionally.
- Strain **penne**; shake off excess water. Return to pot. Drizzle with 1-2 teaspoons 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. Quarter **mushrooms**.
- Halve **grape tomatoes**.
- Cut ends off **shallot** and discard peel. Halve lengthwise. Lay flat and cut lengthwise into strips, about ¼ inch thick.
- Mince **garlic**.
- Mince **chives**.

3 SEASON & ROAST VEGGIES

- Place **mushrooms**, **tomatoes**, and **shallot** in a large bowl. Drizzle with about 1 tablespoon cooking oil. Season with **Italian seasoning**, about ¼ teaspoon salt, and a pinch of pepper. Stir to combine.
- Spread **veggies** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 10-12 minutes, or until mushrooms are tender, stirring halfway through.

4 MAKE SAUCE

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium heat. Add **peas** and **garlic** to hot pan. Cook 1-2 minutes, or until garlic is fragrant, stirring frequently.
- Add **coconut milk**, **mushroom stock concentrate**, and about ¼ cup water. Season with about ¼ teaspoon **truffle zest*** (reserve remaining truffle zest for another use, like a dusting for popcorn). Cook 2-3 minutes, or until sauce is warmed through and slightly reduced, stirring occasionally.
- Remove from heat.

**Truffle zest has an intensely rich, earthy flavor. Feel free to add more than ¼ teaspoon to your taste.*

5 ADD PASTA & VEGGIES

- Transfer **penne** and **roasted veggies** to pan with **sauce**. Stir to combine. Season with salt and pepper to taste.*

**Taste the pasta after seasoning and adjust as needed. Adding salt and pepper throughout the cooking process is key to a delicious dish.*

6 PLATE YOUR DISH

- Divide **creamy truffle penne with roasted veggies** between bowls. Garnish with **chives**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (371g)

Amount per serving

Calories 730

	% Daily Value*
Total Fat 36g	46%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 650mg	28%
Total Carbohydrate 90g	33%
Dietary Fiber 7g	25%
Total Sugars 10g	
Includes 1g Added Sugars	2%
Protein 17g	
Vitamin D 0mcg	0%
Calcium 62mg	4%
Iron 5mg	30%
Potassium 897mg	20%

* 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:
Penne Pasta [semolina, niacin, iron lactate, thiamin mononitrate, riboflavin, folic acid], **Shallot, Cremini Mushrooms, Peas** [peas], **Chives, Grape Tomatoes, Garlic, Italian Seasoning** [basil, rosemary, marjoram, oregano, thyme], **Truffle Zest** [natural flavor, carob powder, salt, black summer truffle, natural flavors], **Coconut Milk** [coconut milk], **Mushroom Stock Concentrate** [mushroom juice concentrate, maltodextrin, salt, natural flavor, sugar, yeast extract, and xanthan gum]

Allergen information:
Contains Tree Nuts 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.