



Roasted Red Pepper Steak Spaghetti

WITH SPINACH AND PARMESAN

Classic



Prep & Cook Time

20-30 MIN

Cook Within

6 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

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

Ingredients

- 10 oz. Steak Strips
- 2 Tbsp. Roasted Red Pepper Pesto
- 1 oz. Light Cream Cheese
- 5 oz. Spaghetti
- 1 Tbsp. Tomato Puree
- 1 oz. Grated Parmesan Cheese
- 2 oz. Baby Spinach
- 1 Yellow Onion

Customize It Options

- 20 oz. Double Portion Steak Strips
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 8 oz. Scallops

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/10539

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Set **cream cheese** on counter to soften
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **Parmesan**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **diced chicken breasts**, pat dry and season with a pinch of **salt** and **pepper**. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **scallops**, pat dry and season with a pinch of salt and pepper. Follow same instructions as steak strips in Step 3, cooking until browned and scallops reach minimum internal temperature, 1-2 minutes per side.
- If using **shrimp**, pat dry and season with a pinch of salt and pepper. Follow same instructions as steak strips in Step 3, cooking until browned and shrimp reach minimum internal temperature, 2-3 minutes per side.



1. Cook the Pasta

- Once **water** in medium pot is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, continue recipe.



2. Prepare the Ingredients

- Peel and halve **onion**. Slice thinly.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.



3. Cook the Onion and Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **onion** to hot pan and stir occasionally until softened, 2-3 minutes.
- Add **steak strips** and stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.



4. Cook the Sauce

- Stir **tomato puree**, half the **pasta cooking water**, **pesto**, **cream cheese**, and ½ tsp. **salt** into hot pan until combined. Bring to a simmer.
- Once simmering, stir occasionally until thickened, 3-5 minutes.
- Stir in **pasta** and **spinach** and cook until spinach is just wilted, 1-2 minutes.
- Remove from burner. Stir in **Parmesan** (reserve a pinch for garnish) until combined. Rest, 3 minutes.
- *If too thick, add remaining 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 reserved **Parmesan**. Bon appétit!