



In your box

- 2 Green Onions
- 3 oz. Light Cream Cheese
- 1 oz. Shredded Swiss Cheese
- 4 oz. Sliced Cremini Mushrooms
- ½ oz. Crumbled Bacon
- 8 oz. Cooked Cavatappi Pasta
- ½ tsp. Garlic Salt
- 2 tsp. Beef Demi-Glace

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Pork
- 12 oz. Ground Turkey

*Contains: milk, wheat

You will need

- Salt, Pepper
- Large Non-Stick Pan



Ready in 15

Mushroom and Swiss Beef Cavatappi

with bacon and green onions

NUTRITION per serving—Calories: 682, Carbohydrates: 43g, Fat: 36g, Protein: 46g, Sodium: 1467mg.

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

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

Customize It Instructions

- If using **ground turkey**, follow same instructions as beef in Step 2, break up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- If using **ground pork**, follow same instructions as beef in Step 2, break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- If using **Impossible Burger**, follow same instructions as beef in Step 2, breaking up burger until heated through, 5-7 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.



2

Cook the Beef and Mushrooms

- Place a large non-stick pan over medium heat and add **bacon** and **white portions of green onions** to hot pan. Stir constantly until green onions start to soften, 1-2 minutes.
- Add **ground beef**, **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir often, breaking up meat, until mushrooms are softened, no pink remains on ground beef, and beef reaches a minimum internal temperature of 160 degrees, 5-6 minutes.
- *Drain excess oil from pan, if desired.*



3

Make Sauce and Add Pasta

- Stir **cream cheese**, **demi-glace**, ¼ cup **water**, and **garlic salt** into pan. Bring to a simmer.
- Once simmering, stir constantly until cream cheese is melted and sauce is combined, 2-3 minutes.
- Stir in **pasta** and **Swiss cheese** until creamy. *If too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner. Taste, and add a pinch of **salt** and **pepper**, if desired.



4

Finish the Dish

- Plate dish as pictured on front of card, topping meal with **green portions of green onions**. Bon appétit!