



In your box

- 4 fl. oz. Cream Sauce Base
- 3 oz. Roasted Red Tomatoes
- 🌶️ ¼ tsp. Red Pepper Flakes
- 2 oz. Baby Spinach
- 5 oz. Penne Pasta
- 1 oz. Grated Parmesan
- ½ tsp. Garlic Salt

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Creamy Oven-Roasted Tomato and Steak Penne

with spinach and Parmesan

NUTRITION per serving—Calories: 778, Carbohydrates: 62g, Sugar: 7g, Fiber: 4g, Protein: 45g, Sodium: 1584mg, Fat: 38g, Saturated Fat: 16g
 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

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- 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 **Impossible burger**, follow same instructions as steak strips in Step 4, breaking into smaller pieces and cooking until heated through, 5-7 minutes.
- If using **chicken breasts**, pat dry and cut into 1" dice. Follow same instructions as steak strips in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 4, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta into a colander. Set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Coarsely chop **tomatoes**.
- Coarsely chop **spinach**.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop and season all over with ¼ tsp. **salt** and a pinch of **pepper**.



3. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Transfer steak strips to a plate. Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook steak to medium-high heat. Add **cream sauce** and half the **pasta cooking water** (reserve remaining to adjust consistency) to hot pan. Bring to a boil, stirring occasionally.
- Once boiling, add **pasta** and **garlic salt**. Stir occasionally until sauce starts to thicken, 1-2 minutes.
- Add **steak strips**, **spinach**, **tomatoes**, and a pinch of **salt** and **pepper**. Stir occasionally until spinach wilts, 1-2 minutes.
- Remove from burner and stir in half the **Parmesan** (reserve remaining for garnish). *If sauce is 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, topping **pasta** with remaining **Parmesan** and **red pepper flakes** (to taste). Bon appétit!