



In your box

- 1 oz. Crispy Fried Onions
- 2 oz. Sour Cream
- 1 oz. Light Cream Cheese
- 8 oz. Fully Cooked Shredded Beef
- 3 oz. Peas
- 4 oz. Stroganoff Sauce
- 8 oz. Cooked Penne Pasta
- 4 tsp. Beef Demi-Glace

*Contains: milk, wheat, soy

You will need

Salt, Pepper

Minimum Internal Protein Temperature

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

Fast & Fresh



Beef Stroganoff Penne

with peas and sour cream

NUTRITION per serving—Calories: 689, Carbohydrates: 76g, Sugar: 17g, Fiber: 4g, Protein: 30g, Sodium: 1719mg, Fat: 30g, Saturated Fat: 14g
 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

5-10 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **sour cream**



1. Make the Dish

- If using oven, preheat to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta**, **stroganoff sauce**, **cream cheese**, **peas** and a pinch of **salt** and **pepper** in provided tray. Top with **beef**, then **demi-glace**.
- Cover tray with a damp paper towel. Microwave until warmed through and beef reaches a minimum internal temperature of 145 degrees, 5-8 minutes. *If using oven, bake uncovered in hot oven until the dish is heated through and beef reaches a minimum internal temperature of 145 degrees, 10-15 minutes.*
- Carefully remove tray from microwave. Stir in half the **sour cream** and ¼ tsp. **salt** until creamy. Rest, 1 minute, then top with remaining sour cream and **crispy onions** (to taste). Bon appétit!