



In your box

- 8 oz. Cooked Penne Pasta
- ½ oz. Cheese and Garlic Croutons
- 4 oz. Light Cream
- ¼ fl. oz. Truffle Oil
- 2 tsp. Chimichurri Seasoning
- ¼ tsp. Red Pepper Flakes
- 1 oz. Grated Parmesan
- 2 oz. Baby Spinach
- 3 oz. Peas

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 13 oz. Boneless Skinless Chicken Breasts
- 20 oz. Double Portion–Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, wheat, soy

You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Creamy Truffle Steak Penne

with cheese and garlic croutons

NUTRITION per serving—Calories: 763, Carbohydrates: 53g, Sugar: 8g, Fiber: 5g, Protein: 43g, Sodium: 1298mg, Fat: 42g, Saturated Fat: 18g
 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

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **flank steak** or **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, cooking in batches if necessary.
- If using **chicken breasts**, pat dry, and cut into 1" pieces. Season with a pinch of **salt** and **pepper**. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Step 2, stirring occasionally until heated through, 4-6 minutes.



1. Prepare the Ingredients

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



2. 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 and stir occasionally until no pink remains and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **seasoning blend** and **peas**. Stir occasionally until peas are heated through, 1-2 minutes.



3. Make the Sauce

- Add **cream**, **Parmesan**, **pasta**, 2 Tbsp. **water**, and ¼ tsp. **salt** to hot pan. Stir occasionally until sauce starts to thicken, 1-2 minutes.
- Add **spinach** and stir until just wilted, 1-2 minutes.
- Remove from burner. Add **red pepper flakes** (to taste).



4. Finish the Dish

- Plate dish as pictured on front of card, drizzling **pasta** with **truffle oil** (to taste) and garnishing with **crushed croutons**. Bon appétit!