



### In your box

- ½ tsp. Garlic Salt
- 1 oz. Grated Parmesan
- 4 tsp. Beef Flavor Demi-Glace Concentrate
- 1 Yellow Onion
- 4 oz. Cremini Mushrooms
- 2 Garlic Cloves
- 1 Rosemary
- 4 fl. oz. Cream Sauce Base
- 6 oz. Campanelle Pasta

### Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 10 oz. Antibiotic-Free Ground Beef
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak

\*Contains: milk, wheat

### You will need

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

### Minimum Internal Protein Temperature

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

Classic Meal Kit



# Steak Strips and Rosemary Cream Campanelle

with mushrooms and onions

NUTRITION per serving—Calories: 857, Carbohydrates: 86g, Sugar: 13g, Fiber: 5g, Protein: 49g, Sodium: 1741mg, Fat: 36g, 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

40-50 min.

Cook Within

6 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
- Bring 4 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **Parmesan**

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **Impossible burger**, follow same instructions as steak strips in Step 3, breaking up burger until heated through, 4-6 minutes.
- If using **ground beef**, follow same instructions as steak strips in Step 3, breaking up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **chicken breasts**, pat dry, and cut into 1" dice. Follow same instructions as steak strips in Steps 3,, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



### 2. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Stem and mince **rosemary**.
- Halve and peel **onion**. Cut halves into ¼" slices.
- Mince **garlic**.
- Separate **steak strips** into a single layer and pat dry.



### 3. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 1 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.
- Remove from burner. Transfer steak strips to a plate and rest, 3 minutes. Reserve pan; no need to wipe clean.



### 4. Cook the Vegetables

- Return pan used to cook steak strips to medium heat.
- Add **mushrooms** and **onion** to hot pan. Stir occasionally until lightly browned, 4-6 minutes.
- Stir in **garlic**, **garlic salt** and a pinch of **salt** and **pepper** until combined.



### 5. Make Sauce and Finish Dish

- Add **cream sauce base**, ¼ cup **water**, **demi-glace**, **rosemary**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Bring to a boil.
- Once boiling, cook, 1 minute.
- Stir in **pasta**, **steak strips**, and half the **Parmesan** (reserve remaining for garnish). Return to a boil.
- Once boiling, remove from burner.
- Plate dish as pictured on front of card, garnishing with remaining **Parmesan**. Bon appétit!