



In your box

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

Customize It Options

10 oz. Ground Beef
10 oz. Ground Pork
10 oz. Steak Strips
12 oz. Impossible Burger
12 oz. Ground Turkey

*Contains: milk, wheat

You will need

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



Mushroom and Swiss Beef Cavatappi

with bacon and green onions

NUTRITION per serving—Calories: 705, Carbohydrates: 47g, Sugar: 6g, Fiber: 3g, Protein: 48g, Sodium: 1432mg, Fat: 36g, Saturated Fat: 17g
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

All cook times are approximate based on testing.

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

Customize It Instructions

- If using **Impossible burger**, follow same instructions as beef in Step 2, breaking up burger until heated through, 5-6 minutes.
- If using **ground pork**, follow same instructions as beef in Step 2, breaking up meat until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.
- If using **ground turkey**, follow same instructions as beef in Step 2, breaking up meat until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as beef in Steps 2, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



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. 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**, ½ cup **water**, and **garlic salt** into hot pan. Bring to a simmer.
- Once simmering, stir constantly until combined and cream cheese is melted, 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, garnishing with **green portions of green onions**. Bon appétit!