



### In your box

- 1 oz. Shredded Parmesan Cheese
- 1 Puff Pastry Dough Square
- 4 oz. Cremini Mushrooms
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- ½ oz. Flour
- 6 oz. Root Vegetable Medley
- ¼ fl. oz. Truffle Oil

### Customize It Options

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

\*Contains: milk, wheat

### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Large Non-Stick Pan, Baking Sheet

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Culinary Collection



# Truffled Steak Wellington Stew

with Parmesan cheese twists

NUTRITION per serving—Calories: 632, Carbohydrates: 35g, Sugar: 6g, Fiber: 4g, Protein: 38g, Sodium: 1500mg, Fat: 39g, Saturated Fat: 12g  
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

**Intermediate**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and generously coat with **cooking spray**
- Refrigerate **puff pastry** until ready to use
- Ingredient(s) used more than once: **cheese**



### 1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Separate **steak strips** into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**. Coarsely chop.



### 2. Make and Bake the Puff Pastry Strips

- Remove **puff pastry** from refrigerator. Remove paper, if necessary.
- Cut pastry into four equally-sized strips. Place on prepared baking sheet and top with 1 tsp. **olive oil**, half the **cheese** (reserve remaining for garnish) and a pinch of **salt** and **pepper**. Gently press cheese into pastry.
- Holding a strip by the ends, gently twist and press ends into baking sheet. Repeat with remaining strips, with 1" space between strips.
- Bake in hot oven until pastry puffs and cheese melts, 8-10 minutes.
- While puff pastry bakes, start stew.

### 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 5, breaking up burger until heated through, 4-6 minutes.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Season all over with a pinch of **salt** and **pepper**. Follow same instructions as steak strips in Step 5, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 3. Brown the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Let heat, 5 minutes.
- Add **steak strips** to very hot pan and cook undisturbed, 2 minutes.
- Remove steak strips to a plate. Keep pan over medium-high heat.



### 4. Start the Stew

- Add **root vegetable medley** to hot pan. Stir often until lightly browned, 3-5 minutes.
- Add ¼ cup **water**. Cover, and cook until water is mostly evaporated and vegetables are tender, 2-3 minutes.
- Stir in **mushrooms**, ½ tsp. **salt**, and ¼ tsp. **pepper** until mushrooms are coated. Then stir occasionally until mushrooms are lightly browned and tender, 3-5 minutes.



### 5. Finish the Stew

- Stir **flour** into hot pan until no dry flour remains in pan.
- Add 1¼ cups **water** and bring to a simmer. Once simmering, stir in **demi-glace**, **steak strips**, and a pinch of **salt** and **pepper**. Stir occasionally until no pink remains on steak strips and steak strips reach a minimum internal temperature of 145 degrees, 2-3 minutes.
- Stir in **truffle oil** (to taste).
- Remove from burner. Rest, 3 minutes.
- Plate dish as pictured on front of card, topping with remaining **cheese**. Bon appétit!