



In your box

- 3 oz. Peas
- ½ oz. Shredded Parmesan Cheese
- 6 oz. Cremini Mushrooms
- 1 Puff Pastry Dough Square
- ½ oz. Flour
- 6 oz. Yukon Potatoes
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- ½ tsp. Garlic Salt
- 1 oz. Sour Cream

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 13 oz. Boneless Skinless Chicken Breasts

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium Oven-Safe Casserole Dish, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Steak and Mushroom Stroganoff Pot Pie

with potatoes and peas

NUTRITION per serving—Calories: 670, Carbohydrates: 44g, Sugar: 6g, Fiber: 4g, Protein: 39g, Sodium: 1604mg, Fat: 38g, Saturated Fat: 13g
 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

45-55 min.

Cook Within

6 days

Difficulty Level

Expert

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes.
- Prepare a casserole dish with cooking spray
- Prepare a baking sheet with foil

Customize It Instructions

- If using **Impossible burger**, follow same instructions as steak strips in Step 2, 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. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, follow same instructions as steak strips in Step 2, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.



1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Cut **potatoes** into ½" dice.
- Line a plate with a paper towel. Cut **puff pastry** into four evenly-sized strips. Place on towel-lined plate and top with another paper towel. Set aside at room temperature.
- Separate **steak strips** into a single layer and pat dry. Cut into 1" pieces.



2. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Transfer steak strips to a plate. Rest, 3 minutes. Reserve pan; no need to wipe clean.



3. Start the Filling

- Return pan used to cook steak strips to medium heat and add 2 tsp. **olive oil**.
- Add **mushrooms, potatoes**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until potatoes begin to brown, 5-7 minutes.
- Stir in **flour** until no dry flour remains in pan.



4. Finish the Filling

- Add 1 cup **water**, **demi-glaze**, **steak strips**, and **garlic salt** to hot pan. Bring to a simmer.
- Once simmering, stir often until **potatoes** are softened, 4-5 minutes.
- Stir in **sour cream**, **peas**, and ¼ tsp. **salt** until combined. Remove from burner.



5. Bake Pie and Finish Dish

- Transfer **filling** to prepared casserole dish. Place casserole dish on prepared baking sheet to catch any drips. Place **puff pastry strips** evenly on filling. Top evenly with **cheese**.
- Bake in hot oven until golden brown, 10-15 minutes.
- Rest baked pie, 5 minutes.
- Plate dish as pictured on front of card. Bon appétit!