



### In your box

- ½ tsp. Garlic Salt
- 4 fl. oz. Cream Sauce Base
- ¼ tsp. Red Pepper Flakes
- 2 tsp. Mirepoix Broth Concentrate
- 8 oz. Fully Cooked Orzo
- 3 oz. Peas
- 1 oz. Grated Parmesan
- 3 oz. Roasted Red Peppers

### Customize It Options

- 10 oz. Steak Strips
- 8 oz. Shrimp
- 14 oz. Diced Chicken Thighs
- 10 oz. USDA Choice Sliced Flank Steak

\*Contains: milk, wheat

### You will need

Pepper

### Minimum Internal Protein Temperature

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

Oven-Ready



## Steak Alfredo Orzo Risotto

with roasted red peppers and peas

NUTRITION per serving—Calories: 780, Carbohydrates: 53g, Sugar: 8g, Fiber: 5g, Protein: 44g, Sodium: 1381mg, Fat: 43g, 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

**25-35 min.**

Cook Within

**6 days**

Difficulty Level

**Easy**

Spice Level

**Mild**

## Before you cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **shrimp**, pat dry and season with half the **garlic salt** and a pinch of **pepper**. Follow same instructions as steak strips in Steps 1, 2, and 3, baking covered in hot oven, 13 minutes, then baking uncovered until shrimp reach minimum internal temperature, 12-15 minutes.
- If using **diced chicken thighs**, pat dry and season with half the garlic salt and a pinch of pepper. Follow same instructions as steak strips in Steps 1, 2, and 3, baking covered in hot oven, 13 minutes, then baking uncovered until chicken reaches minimum internal temperature, 12-15 minutes. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



### 1. Prepare the Dish

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Separate **steak strips** into a single layer and pat dry. Season all over with half the **garlic salt** (reserve remaining for peas) and a pinch of **pepper**.
- Place steak strips in provided tray. Top with **mirepoix base**, **orzo**, **cream base**, **roasted red peppers**, and 2 Tbsp. **water**. Cover with foil.



### 2. Bake the Dish

- Bake covered in hot oven, 13 minutes.
- Carefully remove tray from oven and remove foil. Stir to combine, then stir in half the **Parmesan** (reserve remaining for topping).



### 3. Finish the Dish

- Top with **peas** and remaining **garlic salt**.
- Bake again uncovered in hot oven until peas turn bright green, no pink remains on **steak strips**, and steak strips reach a minimum internal temperature of 145 degrees, 12-15 minutes.
- Carefully remove tray from oven and stir to combine. Rest, 3 minutes. Top with remaining **Parmesan** and **red pepper flakes** (to taste). Bon appétit!