



### In your box

- 2 oz. Shredded Swiss Cheese
- 6 oz. Sliced Cremini Mushrooms
- 4 tsp. Chicken Broth Concentrate
- 6 oz. Campanelle Pasta
- 1 oz. Flour
- 2 oz. Light Cream Cheese
- 2 Green Onions

### Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 10 oz. Sliced Pork
- 20 oz. Double Portion—Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Colander, 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



## Beefy Swiss Fondue Campanelle

with mushrooms

NUTRITION per serving—Calories: 892, Carbohydrates: 82g, Sugar: 7g, Fiber: 4g, Protein: 54g, Sodium: 1659mg, Fat: 39g, Saturated Fat: 15g  
 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
- Bring 4 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **green onions**, **Swiss cheese**



### 1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander. Set aside.
- While pasta cooks, prepare ingredients.



### 2. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Cut **mushrooms** into ¼" slices.
- Separate **steak strips** into a single layer and pat dry. Cut into 1" pieces and season all over with a pinch of **pepper**.

### Customize It Instructions

- If using **20 oz. steak strips** or **flank steak**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **sliced pork**, follow same instructions as steak strips in Steps 2 and 3, stirring occasionally until no pink remains and pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Step 3, breaking up burger until heated through, 4-6 minutes.



### 3. Cook the Steak Strips and Mushrooms

- Place a large non-stick pan over medium-high heat and add 4 tsp. **olive oil**.
- Add **steak strips**, **mushrooms**, **white portions of green onions**, and ¼ tsp. **salt** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.



### 4. Cook Sauce and Finish Dish

- Stir **flour** into hot pan until steak strips and mushrooms are completely coated.
- Stir in **pasta cooking water**, **chicken broth concentrate**, and **cream cheese**. Bring to a simmer. Once simmering, stir occasionally until creamy and slightly thickened, 2-3 minutes.
- Remove from burner. Stir in **Swiss cheese** (reserve 2 Tbsp. for garnish), **pasta**, ¼ tsp. **salt**, and a pinch of **pepper** until completely combined and cheese is melted.
- Plate dish as pictured on front of card, garnishing with reserved Swiss cheese and **green portions of green onions**. Bon appétit!