



In your box

- 1 tsp. Chopped Garlic
- 1 oz. Shallot & Chive Cheese Spread
- 8 oz. Cooked Ziti Pasta
- 1 tsp. Onion Salt
- 2 Dill Sprigs
- 4 fl. oz. Cream Sauce Base
- 3 oz. Peas
- 1 tsp. Buttermilk-Dill Seasoning

Customize It Options

- 10 oz. Steak Strips
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

You will need

Olive Oil, Salt, Pepper

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.

Oven-Ready



Creamy Fresh Dill and Steak Ziti

with peas

NUTRITION per serving—Calories: 682, Carbohydrates: 48g, Sugar: 5g, Fiber: 4g, Protein: 39g, Sodium: 1749mg, Fat: 37g, 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

35-45 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



Customize It Instructions

- If using **shrimp**, pat dry. Follow same instructions as steak strips in Steps 1, 2, and 3, baking uncovered in hot oven until shrimp reaches minimum internal temperature, 15-20 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Steps 1, 2, and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.

1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Separate **steak strips** into a single layer and pat dry.
- Add steak strips, **onion salt**, **garlic**, a pinch of **pepper**, and 1 tsp. **olive oil** to provided tray and gently stir to combine.
- Bake uncovered in hot oven until beginning to brown, 10-12 minutes.

2. Add the Sauce

- Carefully remove tray from oven. Carefully drain any excess liquid, if desired, and separate steak pieces.
- Stir **cream sauce base**, **seasoning blend**, and **pasta** into tray until combined.
- Top with **peas** and a pinch of **salt** and **pepper**.



3. Bake the Meal

- Bake again uncovered in hot oven until **peas** are bright green and **steak strips** reach a minimum internal temperature of 145 degrees, 10-12 minutes.
- While meal bakes, stem **dill sprigs**.
- Carefully remove tray from oven. Rest, 3 minutes.
- After 3 minutes, stir **cheese spread** and half the dill (reserve remaining for garnish) into tray. Garnish with remaining dill. Bon appétit!