



In your box

- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 4 oz. Sliced Cremini Mushrooms
- 4 fl. oz. Cream Sauce Base
- ½ tsp. Garlic Salt
- ¼ oz. Flour
- ¼ tsp. Red Pepper Flakes
- ½ oz. Shredded Parmesan Cheese
- 4 oz. Grape Tomatoes
- 8 oz. Cooked Ziti Pasta

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 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		

Oven-Ready



Mushroom Steak Ziti Bake

with tomatoes

NUTRITION per serving—Calories: 654, Carbohydrates: 51g, Sugar: 7g, Fiber: 4g, Protein: 41g, Sodium: 1524mg, Fat: 32g, 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

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 **diced chicken**, pat dry. Follow same instructions as steak strips in Steps 1, 2, and 3, baking uncovered, 8 minutes, then baking covered until chicken reaches minimum internal temperature, 15-20 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Steps 1, 2, and 3, baking uncovered, 8 minutes, then baking covered until burger is heated through, 12-13 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.
- Combine steak strips, **tomatoes**, **mushrooms**, **garlic salt**, ½ tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray.
- Bake uncovered in hot oven, 12 minutes.

2. Add the Pasta

- Carefully, remove tray from oven. Lightly crush **tomatoes**. *Tray will be hot! Use a utensil.*
- Stir **cream base**, **demi-glace**, **pasta**, **flour**, and a pinch of **salt** into tray until combined.



3. Bake the Meal

- Cover tray with foil. Bake covered until 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. Rest, 3 minutes.
- Remove foil. Garnish with **cheese** and **red pepper flakes** (to taste). Bon appétit!