



In your box

- 4 tsp. Beef Flavor Demi-Glace Concentrate
- 4 oz. Mixed Diced Peppers
- ½ tsp. Garlic Salt
- 1½ oz. Crispy Fried Onions
- 1½ tsp. Pot Roast Seasoning
- 4 fl. oz. Cream Sauce Base
- 8 oz. Cooked Penne Pasta
- 3 oz. Peas
- ½ oz. Shredded Parmesan Cheese

Customize It Options

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil, Salt
- Microwave-Safe Bowl

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 Pot Roast Pasta Bake

with peppers and peas

NUTRITION per serving—Calories: 740, Carbohydrates: 61g, Sugar: 9g, Fiber: 6g, Protein: 41g, Sodium: 1610mg, Fat: 36g, 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.



1. Bake the Peppers

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **diced peppers**, 1 tsp. **olive oil**, and a pinch of **salt** in provided tray. Cover tray with foil.
- Bake covered in hot oven, 7 minutes.



2. Add the Pasta and Steak Strips

- Carefully remove tray from oven. Stir in **peas**, **seasoning blend**, and **pasta**. *Tray will be hot! Use a utensil.*
- Separate **steak strips** into a single layer and pat dry.
- Top peas and pasta with steak strips in an even layer, then **garlic salt**.

Customize It Instructions

- If using **ground beef**, follow same instructions as steak strips in Steps 2 and 3, breaking up beef and baking covered in hot oven until beef reaches minimum internal temperature, 25-30 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Steps 2 and 3, breaking up burger and baking covered in hot oven until burger reaches minimum internal temperature, 20-25 minutes.



3. Bake the Dish

- Cover tray with foil. Bake again covered in hot oven until **peppers** are tender, no pink remains on **steak strips**, and steak strips reach a minimum internal temperature of 145 degrees, 25-30 minutes.
- While meal bakes, combine **cream base** and **demi-glace** in a microwave-safe bowl. Microwave on high, 30 seconds. Carefully remove bowl from microwave and stir to combine.
- Carefully remove tray from oven. Rest, 3 minutes. Stir cream-demi sauce into tray. Top with **cheese** and **crispy onions**. Bon appétit!