



In your box

- 2 Tbsp. Chipotle Pesto
- ½ oz. Crispy Jalapeños
- ¼ oz. Cilantro
- 4 fl. oz. White Cheddar Cheese Sauce
- ½ oz. Grated Parmesan
- 8 oz. Cooked Penne Pasta
- 5 oz. Corn Kernels

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 12 oz. Diced Boneless Skinless Chicken Breasts

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, 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



Cheesy Chipotle Steak Penne

with crispy jalapeños

NUTRITION per serving—Calories: 662, Carbohydrates: 63g, Sugar: 5g, Fiber: 3g, Protein: 41g, Sodium: 1208mg, Fat: 29g, Saturated Fat: 9g
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

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **diced chicken**, follow same instructions as steak strips in Steps 1, 2, and 3, baking in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **ground turkey**, follow same instructions as steak strips in Steps 1, 2, and 3, breaking up turkey into small pieces and baking in hot oven until turkey reaches minimum internal temperature, 17-20 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Steps 1, 2, and 3, breaking up burger into small pieces and baking in hot oven until heated through, 15-20 minutes.



1. Start the Steak

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Separate **steak strips** into a single layer and pat dry.
- Combine steak strips, **corn**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray.
- Spread into a single layer. Bake uncovered in hot oven, 10 minutes.



2. Add the Pasta

- Carefully remove tray from oven. Add **pasta**, **cheese sauce**, **pesto**, and a pinch of **salt** and **pepper**. Stir until combined. *Tray will be hot! Use a utensil.*



3. Bake the Meal

- Cover tray with foil. Bake covered in hot oven until **steak strips** reach a minimum internal temperature of 145 degrees, 10-15 minutes.
- While meal bakes, stem **cilantro**, reserving leaves whole.
- Carefully remove tray from oven. Rest, 3 minutes.
- Garnish with **cheese**, cilantro, and **crispy jalapeños** (to taste). Bon appétit!