

LIMITED TIME ONLY!

Check out our
Thanksgiving
Favorites before
they sell out!



FOR MORE INFO



In your box

- 8 oz. Cooked Sliced Beef Tri-Tip
- 6 oz. Trimmed Green Beans
- 2 Tbsp. Roasted Red Pepper Pesto
- 8 oz. Cooked Diced Red Potatoes
- 1 oz. Crème Fraîche
- ½ oz. Grated Parmesan
- 1 fl. oz. Garlic Aioli
- 1 tsp. Garlic Pepper

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

Mixing 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.

NUTRITION per serving—Calories: 546, Carbohydrates: 47g, Sugar: 7g, Fiber: 5g, Protein: 33g, Sodium: 1308mg, Fat: 32g, Saturated Fat: 9g

Fast & Fresh



HOME CHEF

Beef Tri-Tip with Red Pepper Pesto Crema and Parmesan green beans and potatoes

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
5 days

Difficulty Level
Easy

Spice Level
Not Spicy

Microwave

- Thoroughly rinse any fresh produce and pat dry. Combine **green beans** and 2 Tbsp. **water** in one section of provided tray. Top with a pinch of **salt** and **pepper**. Place **potatoes** in empty section of tray and top with a pinch of salt and **garlic pepper**. Cover tray with a damp paper towel. Microwave until warmed through, 3-4 minutes. Carefully, remove tray from microwave. Push potatoes to one side of their section, and transfer green beans to section with potatoes. *Tray will be hot! Use an oven mitt and utensil.* Top green beans with **cheese**. Add **beef** and 2 Tbsp. water to now-empty section. Cover again with a paper towel. Microwave until vegetables are tender and beef is warmed through, 3-4 minutes. While microwaving, combine **crème fraîche**, 1 Tbsp. water, **pesto**, and a pinch of salt in a mixing bowl. Carefully remove tray from microwave. To serve, top beef with **crème-pesto mixture** and potatoes with **garlic aioli**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. In one section of provided tray, combine **potatoes**, **garlic pepper**, a pinch of **salt**, and 1 tsp. **olive oil**. Combine **green beans**, a pinch of salt and **pepper**, and 2 Tbsp. **water** in empty section. Top with 1 tsp. olive oil. Place tray on baking sheet and bake uncovered in hot oven until warmed through, 12-13 minutes. Carefully remove tray from oven. Push potatoes to one side of their section, and transfer green beans to section with potatoes. *Tray will be hot! Use an oven mitt and utensil.* Top green beans with **cheese**. Add **beef** to empty section and top with 1 tsp. olive oil. Place tray on baking sheet again and bake uncovered in hot oven until green beans are fork-tender and beef is heated through, 10-11 minutes. While baking, combine **crème fraîche**, **pesto**, 1 Tbsp. water, and a pinch of salt in a mixing bowl. Carefully remove tray from oven. To serve, top beef with **crème-pesto mixture** and potatoes with **garlic aioli**. Bon appétit!