



Fast & Fresh



HOME CHEF

Marsala Tri-Tip Pasta

with mushrooms

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.

In your box

- 8 oz. Cooked Sliced Beef Tri-Tip
- 1 oz. Marsala Cooking Wine
- 7 fl. oz. Portobello Mushroom Sauce
- 1 oz. Crème Fraîche
- 1 tsp. Mushroom Seasoning
- 4 oz. Sliced Cremini Mushrooms
- 8 oz. Cooked Penne Pasta

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

You will need

Salt

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: 590, Carbohydrates: 50g, Sugar: 8g, Fiber: 3g, Protein: 36g, Sodium: 1460mg, Fat: 26g, Saturated Fat: 13g

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Not Spicy

Microwave

- Thoroughly rinse any fresh produce and pat dry.
- Drain **beef** and separate slices. Combine **mushrooms, wine,** and beef in provided tray.
- Cover tray with a damp paper towel. Microwave until mushrooms are softened, 3-4 minutes.
- Carefully remove tray from microwave. Stir in **mushroom sauce, crème fraîche, pasta, seasoning blend,** and ¼ tsp. **salt** until combined.
- Cover tray again with a damp paper towel. Microwave again until warmed through, 2-3 minutes.
- Carefully remove tray from microwave. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **beef** and separate slices. Combine **mushrooms, wine, pasta, mushroom sauce, seasoning blend,** and beef in provided tray.
- Cover tray with foil and place on a baking sheet. Bake covered in hot oven until warmed through and mushrooms are softened, 20-25 minutes.
- Carefully remove from oven. Stir in **crème fraîche** and ¼ tsp. **salt** until combined. Bon appétit!