

NEW



Fast & Fresh PLUS



HOME CHEF

Creamy Truffle Steak Penne

with mushrooms and Parmesan

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 Penne Pasta
- 6 oz. Sliced Cremini Mushrooms
- .8 oz. Truffle Butter
- ¼ oz. Flour
- 8 oz. Cooked Sliced Beef Brisket
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 3 oz. Light Cream Cheese
- ½ oz. Shredded Parmesan Cheese
- ¼ oz. Parsley
- ½ tsp. Garlic Salt

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: 49g, Sugar: 6g, Fiber: 3g, Protein: 35g, Sodium: 1710mg, Fat: 29g, Saturated Fat: 14g

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Not Spicy

Microwave

- Thoroughly rinse any fresh produce and pat dry. Combine **flour**, **demi-glace**, ½ cup **water**, **cream cheese**, **garlic salt**, and **mushrooms** in provided tray. Cover tray with a damp paper towel. Microwave until mushrooms have softened, 3-5 minutes. Carefully remove tray from microwave. Stir in **truffle butter** until creamy. Then stir in **pasta** and a pinch of **salt**. Drain **beef** and separate slices. Top pasta evenly with beef. Cover tray again with a damp paper towel. Microwave until beef is heated through, 3-5 minutes. While meal heats, stem **parsley** and tear leaves. Carefully remove tray from oven. To serve, garnish with torn parsley and **cheese**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Combine **flour**, **demi-glace**, ½ cup **water**, **cream cheese**, **garlic salt**, and **mushrooms** in provided tray. Cover tray with foil and place on a baking sheet. Bake covered in hot oven until mushrooms have softened, 15-17 minutes. Carefully remove tray from oven. Stir in **truffle butter** until creamy. Then stir in **pasta** and a pinch of **salt**. Drain **beef** and separate slices. Top pasta evenly with beef. Cover tray again with foil and place on a baking sheet. Bake covered in hot oven until beef is heated through, 11-13 minutes. While meal heats, stem **parsley** and tear leaves. Carefully remove tray from oven. To serve, garnish with torn parsley and **cheese**. Bon appétit!