



Oven-Ready

In your box

- 2 tsp. Chicken Broth Concentrate
- 2 tsp. Buttermilk-Dill Seasoning
- ½ oz. Flour
- 2 oz. Light Cream Cheese
- 1 oz. Shredded Parmesan Cheese
- 8 oz. Cooked Gemelli Pasta
- ¼ cup Chipotle Pesto
- 5 oz. Corn Kernels

Customize It Options

- 10 oz. Steak Strips
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 20 oz. Double Portion Steak Strips
- 10 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

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.



Creamy Steak and Chipotle Ranch Pasta

with corn and Parmesan

NUTRITION per serving—Calories: 690, Carbohydrates: 65g, Sugar: 6g, Fiber: 3g, Protein: 46g, Sodium: 1570mg, Fat: 30g, Saturated Fat: 12g
 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

30-40 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Steps 1 and 3, in Step 1, baking until chicken reaches minimum internal temperature, 15-20 minutes, and in Step 3, baking until heated through, 10-15 minutes.
- If using **whole chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Steps 1 and 3, in Step 1, baking until shrimp reach minimum internal temperature, 10-12 minutes, and in Step 3, baking until heated through, 10-15 minutes.



1. Cook the Steak Strips

- 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, pat dry, and coarsely chop.
- Combine steak strips and **flour** in provided tray until no dry flour remains. Stir in $\frac{2}{3}$ cup **water**, **chicken base**, **cream cheese**, and **seasoning blend** until combined. *Cream cheese will melt as meal bakes.*
- Bake uncovered in hot oven until broth begins to thicken, no pink remains on steak strips, and steak strips reach a minimum internal temperature of 145 degrees, 15-20 minutes.



2. Add the Pasta

- Carefully remove tray from oven.
- Stir in **pesto** (to taste), **corn**, **pasta**, half the **shredded cheese** (reserve remaining for garnish), and $\frac{1}{4}$ tsp. **salt** until combined.
- *If too thick, add water, 1 Tbsp. at a time, until desired consistency is reached.*



3. Bake the Dish

- Bake again uncovered in hot oven until heated through, 10-15 minutes.
- Carefully remove from oven. Garnish with remaining **shredded cheese**. Bon appétit!