

NEW



### In your box

- 1 oz. Grated Parmesan
- 3 oz. Peas
- ¼ fl. oz. Truffle Oil
- 10 oz. Steak Strips
- 4 fl. oz. Cream Sauce Base
- 8 oz. Cooked Penne Pasta
- ½ oz. Cheese and Garlic Croutons
- 2 tsp. Chimichurri Seasoning
- ¼ tsp. Red Pepper Flakes
- 2 oz. Baby Spinach

*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
- Large Non-Stick Pan

### 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.

Express Plus



## Creamy Truffle Steak Penne

with cheese and garlic croutons

NUTRITION per serving—Calories: 770, Carbohydrates: 55g, Sugar: 7g, Fiber: 5g, Protein: 45g, Sodium: 1510mg, Fat: 42g, Saturated Fat: 17g  
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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

## Before you cook

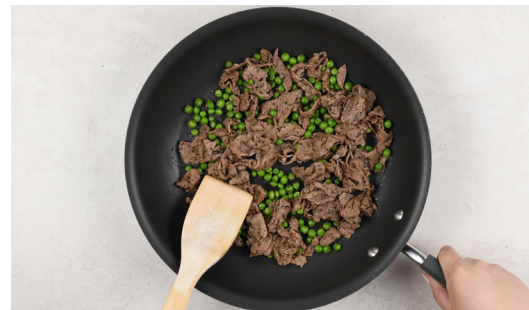
All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



### 1. Prepare the Ingredients

- Coarsely crush **croutons**.
- Coarsely chop **spinach**.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop, if desired. Season all over with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**.



### 2. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** to hot pan and stir occasionally until no pink remains and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in **seasoning blend** and **peas** until peas are heated through, 1-2 minutes.



### 3. Make the Sauce

- Add **cream base**, **cheese**, **pasta**, 2 Tbsp. **water**, and  $\frac{1}{4}$  tsp. **salt** to hot pan. Stir occasionally until sauce starts to thicken, 1-2 minutes.
- Add **spinach** and stir until just wilted, 1-2 minutes.
- Remove from burner. Add **red pepper flakes** (to taste).



### 4. Finish the Dish

- Plate dish as pictured on front of card, drizzling **pasta** with **truffle oil** (to taste) and garnishing with **crushed croutons**. Bon appétit!