



Steak au Poivre Pasta

WITH MUSHROOMS AND CRISPY ONIONS

Express Plus



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Non-Stick Pan

Ingredients

- 4 tsp. Beef Flavor Demi-Glace Concentrate
- 8 oz. Cooked Penne Pasta
- 1 tsp. Coarse Black Pepper
- 2 Smoked Gouda Slices
- 6 oz. Sliced Cremini Mushrooms
- 10 oz. Steak Strips
- 1/2 oz. Flour
- 1/2 oz. Crispy Fried Onions
- 2 oz. Light Cream Cheese

Difficulty Level

EASY

Spice Level

NOT SPICY

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.

View nutritional information at www.homechef.com/21910

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Set **cream cheese** on counter to soften



1. Prepare the Ingredients

- Tear **Gouda** slices into small pieces.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. 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 1 tsp. **olive oil**.
- Add **steak strips** and **mushrooms** to hot pan. Stir occasionally until mushrooms brown, no pink remains on steak strips, and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.



3. Make Sauce and Add Pasta

- Add **flour** to hot pan and stir until **steak strips** are coated.
- Add softened **cream cheese**, **coarse black pepper**, $\frac{1}{4}$ tsp. **salt**, **demi-glace**, and $\frac{1}{2}$ cup **water**. Bring to a boil.
- Once boiling, stir in **Gouda** until melted and combined.
- Stir in **pasta** until coated and warmed through, 1-2 minutes.
- Remove from burner. Rest, 3 minutes.



4. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **crispy onions**. Bon appétit!