



Beefy Swiss Fondue Campanelle

WITH MUSHROOMS

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Colander, Medium Pot, Large
Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

1 oz. Shredded Swiss Cheese
2 Green Onions
2 oz. Light Cream Cheese
1 oz. Flour
6 oz. Campanelle Pasta
4 oz. Sliced Cremini Mushrooms
4 tsp. Chicken Broth Concentrate

Customize It Options

10 oz. Steak Strips
12 oz. Impossible Burger
12 oz. Boneless Skinless Chicken
Breasts
20 oz. Double Portion Steak Strips

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/22575

*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
- Bring 8 cups **water** to a boil in a medium pot
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **green onions, shredded cheese**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **chicken breasts**, pat dry, and on a clean cutting board, cut into 1" dice. Season with a pinch of **pepper**. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, season with a pinch of pepper. Follow same instructions as steak strips in Step 3, breaking up until burger is heated through, 4-6 minutes.



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander. Set aside.
- While pasta cooks, continue recipe.



2. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with a pinch of **pepper**.



3. Cook the Steak Strips and Mushrooms

- Place a large non-stick pan over medium-high heat and add 4 tsp. **olive oil**.
- Add **steak strips, mushrooms, white portions of green onions**, and ¼ tsp. **salt** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.



4. Cook Sauce and Finish Dish

- Add **flour** to hot pan. Stir until no dry flour remains.
- Stir in **pasta cooking water, chicken base**, and softened **cream cheese**. Bring to a simmer. Once simmering, stir occasionally until creamy and slightly thickened, 2-3 minutes.
- Remove from burner. Stir in **shredded cheese** (reserve 2 Tbsp. for garnish), **pasta**, ¼ tsp. **salt**, and a pinch of **pepper** until completely combined and cheese is melted.
- Plate dish as pictured on front of card, garnishing with reserved shredded cheese and **green portions of green onions**. Bon appétit!