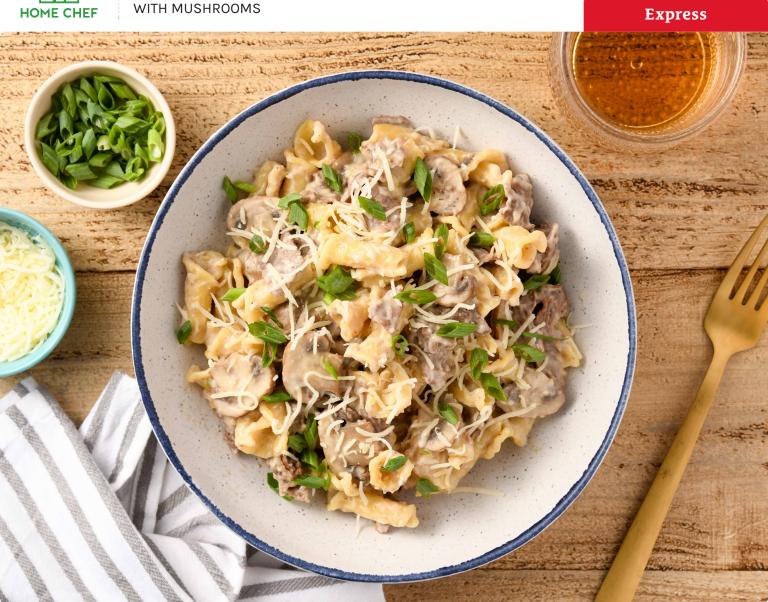


Beefy Swiss Fondue Campanelle



| P | re | p | 8 | Z | C | ook | Time | |
|---|----|---|---|---|---|-----|------|--|
| 4 | _ | | | | | | | |

Cook Within 4 DAYS

You Will Need

15 MIN

Difficulty Level
INTERMEDIATE

Spice Level
NOT SPICY

Olive Oil, Salt, Pepper Colander, Medium Pot, 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.

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.

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

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.



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.



1. Cook the Pasta

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



3. Cook the Steak Strips and Mushrooms

- Place a large non-stick pan over medium-high heat and add 4 tsp.
- Add steak strips, mushrooms, white portions of green onions, and 1/4 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, 1/4 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!

