



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

Ingredients

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

Difficulty Level

INTERMEDIATE

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/25279

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



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 has melted. Rest, 3 minutes.
- Plate dish as pictured on front of card, garnishing with reserved shredded cheese and **green portions of green onions**. Bon appétit!