

Ground Beef Stroganoff Gemelli

WITH DILL CREMA AND CRISPY ONIONS

Oven-Ready



Prep & Cook Time

40-50 MIN

Cook Within

4 DAYS

You Will Need

Salt, Pepper
Mixing Bowl

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 16 oz. Ground Beef
- 16 oz. Cooked Gemelli Pasta
- 8 oz. Sliced Cremini Mushrooms
- 8 fl. oz. Cream Sauce Base
- 1 oz. Crispy Onions
- 2 tsp. Buttermilk-Dill Seasoning
- 3 oz. Sour Cream
- 4 tsp. Mirepoix Broth Concentrate
- 2 Dill Sprigs
- 1 tsp. Onion Salt

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Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/31194

*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes



1. Start the Stroganoff

- Evenly divide **mushrooms** and **ground beef** between both provided trays, breaking up meat into bite-sized pieces. Top each tray with a pinch of **salt** and **pepper**.
- Bake both trays uncovered in hot oven, 10 minutes.
- *Beef will finish cooking in a later step.*
- Carefully remove trays from oven.



2. Add the Sauce and Pasta

- Drain any excess liquid from both trays.
- Evenly divide **cream base**, **pasta**, **buttermilk-dill seasoning**, **mirepoix base**, and **onion salt** between both trays. Stir to combine. *Trays will be hot! Use a utensil*
- Cover both trays with foil.



3. Bake Meal and Make Dill Crema

- Bake covered in hot oven until **pasta** is heated through and **beef** reaches a minimum internal temperature of 160 degrees, 20-25 minutes.
- While meal bakes, stem and tear **dill**.
- In a mixing bowl, combine dill, **sour cream**, and a pinch of **salt** and **pepper**.
- Carefully remove trays from oven.
- To serve, top stroganoff with dill crema and **crispy onions**. Bon appétit!