



In your box

- ¼ oz. Parsley
- 6 oz. Cremini Mushrooms
- 1 Shallot
- 10 oz. Sliced Ribeye Steak
- 5 oz. Egg Noodles
- 1 oz. Light Cream Cheese
- 2 Tbsp. Cornstarch
- 2 tsp. Beef Demi-Glace
- 3 fl. oz. Red Cooking Wine
- 1 oz. Sour Cream

CONTAINS milk, eggs, wheat



Staff Pick

Ribeye Steak Stroganoff

with mushrooms and egg noodles

NUTRITION per serving—Calories: 718, Carbohydrates: 70g, Fat: 27g, Protein: 44g, Sodium: 1248mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
6 days

Difficulty Level ● ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper
Large Pot, Colander

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring a large pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **parsley**



1 Prepare Ingredients and Cook Noodles

- Cut **mushrooms** into ¼” slices.
- Coarsely chop **parsley**, leaves and stems.
- Peel and mince **shallot**.
- Pat **ribeye steak strips** dry, and season with ½ tsp. **salt** and ¼ tsp. **pepper**.
- Once water is boiling, add **noodles** and cook until al dente, 6-8 minutes. Reserve 1 cup **pasta water** and drain noodles in a colander. Wipe pot clean and reserve.
- While noodles cook, sear meat.



2 Sear Meat and Cook Vegetables

- Thoroughly combine **reserved pasta water, cream cheese, cornstarch, and beef demi-glace**.
- Return pot used to cook noodles to medium-high heat. Add 2 tsp. **olive oil** and **ribeye steak strips** in a single layer to hot pot. Cook undisturbed, 1 minute. Transfer steak strips to a plate. *Steak strips will finish cooking in a later step.*
- Add 2 tsp. olive oil, half the **parsley** (reserve remaining for garnish), **shallot**, and **mushrooms** to hot pot and cook until tender, 2-4 minutes.
- Add **red cooking wine** and cook until mostly evaporated, 30-60 seconds.



3

Start the Sauce

- Season **vegetables** in pot with ½ tsp. **salt** and a pinch of **pepper**.
- Add **cornstarch mixture** to pot and use a spoon to scrape bottom of the pan, bringing up cooked bits.
- Stir, and bring to a boil. Then stir occasionally until thickened to consistency of a light gravy, 1-2 minutes.
- Return **ribeye steak strips and any accumulated juices** to pot and stir occasionally until steak strips are browned, 3-5 minutes.



4

Finish the Sauce

- Remove pot from burner and stir in **sour cream** until fully incorporated.



5

Finish the Dish

- Stir **noodles** into **meat and sauce**.
- Plate dish as pictured on front of card, garnishing with remaining **parsley**. Bon appétit!