



In your box

- 3 oz. Corn Kernels
- ½ oz. Tortilla Strips
- 10 oz. Steak Strips
- 1 oz. Chopped Green Hatch Chiles
- 1 tsp. Chile and Cumin Rub
- 2 Roma Tomatoes
- 6 oz. Penne Pasta
- 1 oz. Crumbled Cotija Cheese
- 3 oz. Sour Cream



Santa Fe Creamy Steak Penne

with crispy tortillas and corn

NUTRITION per serving—Calories: 818, Carbohydrates: 83g, Fat: 32g, Protein: 47g, Sodium: 1033mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected flank steak as your protein*

Prep & Cook Time
25-35 min.

Cook Within
6 days

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild

① You will need

Olive Oil, Salt

Colander, Medium Pot, Large Non-Stick Pan

👑 Before you cook

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

- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Quarter **tomato** and cut into ½" dice.
- Coarsely crush **tortilla strips**.
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of **salt**.
- *If using flank steak, season same amount.*



3

Cook the Steak and Vegetables

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **steak strips** to hot pan and sear undisturbed, 2-3 minutes.
- Stir in **seasoning blend** until steak is coated.
- Add **corn** and **green chiles**. Stir occasionally until vegetables begin to soften and no pink remains on steak, 2-3 minutes.
- *If using flank steak, follow same instructions.*



4

Make the Sauce

- Stir **tomatoes**, **pasta**, half the reserved **pasta cooking water**, and a pinch of **salt** into pan until combined and warmed through, 1-2 minutes.
- Remove from burner and stir in **sour cream** until incorporated.
- *If sauce is too thick, add additional pasta cooking water 1 Tbsp. at a time until desired consistency is reached.*



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing **pasta** with **cheese** and **tortilla strips**. Bon appétit!