



#### In your box

- 6 oz. Cremini Mushrooms
- 1 oz. Sour Cream
- 2 Green Onions
- 4 oz. Stroganoff Sauce
- 8.8 oz. Precooked Fettuccine
- 2 oz. Red Cooking Wine

#### Customize It Options

- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Antibiotic-Free Ground Beef

\*Contains: milk, eggs, wheat, soy

#### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan



## Beef Stroganoff

with green onions

NUTRITION per serving—Calories: 809, Carbohydrates: 79g, Fat: 30g, Protein: 48g, Sodium: 1032mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

## 👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **flank steak**, follow same directions.
- If using **diced chicken**, pat dry and season with a pinch of **salt** and **pepper**. Follow same instruction as steak strips in step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, cook before mushrooms. Place a large non-stick pan over medium-high heat. Add ground beef, ¼ tsp. salt, and a pinch of pepper to hot pan. Stir occasionally, breaking up meat, until no pink remains, 4-6 minutes. Remove ground beef to a plate, and wipe pan clean. Cook mushrooms, returning ground beef to the pan with stroganoff sauce.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



### Prepare the Ingredients

- Quarter **mushrooms**.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of **salt** and **pepper**.



### Cook the Mushrooms and Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed until starting to brown, 2-3 minutes.
- Add **steak strips**, **white portions of green onions**, and a pinch of **salt**. Stir occasionally until no pink remains on steak, 4-6 minutes.



### Cook the Sauce

- Add **red wine** and bring to a boil. Once boiling, stir occasionally until almost completely evaporated, 1-2 minutes.
- Stir in **pasta** and **stroganoff sauce** until combined, 1-2 minutes.
- Remove from burner and stir in **sour cream** and a pinch of **salt** and **pepper**.



### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **green portions of green onions**. Bon appétit!