



In your box

- 1 oz. Grated Parmesan
- 3 oz. Peas
- ¼ fl. oz. Truffle Oil
- ¼ tsp. Red Pepper Flakes
- ½ oz. Cheese and Garlic Croutons
- 8 oz. Cooked Penne Pasta
- 2 tsp. Chimichurri Seasoning
- 4 fl. oz. Light Cream
- ½ oz. Baby Spinach

Customize It Options

- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Antibiotic-Free Ground Beef
- 20 oz. Steak Strips—Double Portion

*Contains: milk, wheat, soy

You will need

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



Creamy Truffle Steak Penne

with cheese and garlic croutons

NUTRITION per serving—Calories: 714, Carbohydrates: 54g, Fat: 36g, Protein: 44g, Sodium: 1415mg.

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

Mild

👑 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

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **20 oz. steak strips**, follow same instructions as steak strips, seasoning with ½ tsp. **salt** and a pinch of **pepper** and working in batches when cooking if necessary.
- If using **ground beef**, follow same instructions as steak strips in Step 2, cooking with ¼ tsp. **salt** and a pinch of **pepper**. Remove ground beef from pan after cooking and wipe pan clean. Add ground beef in with seasoning blend and peas.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Coarsely crush **croutons**.
- Coarsely chop **spinach**.
- Separate **steak strips** into a single layer and pat dry. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.



2

Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until no pink remains, 4-6 minutes.
- Add **seasoning blend** and **peas**. Stir occasionally until peas are heated through, 1-2 minutes.



3

Make the Sauce

- Add **cream**, **Parmesan**, **pasta**, 2 Tbsp. **water**, and ¼ tsp. **salt** to hot pan. Stir occasionally until Parmesan melts and sauce starts to thicken, 1-2 minutes.
- Add **spinach** and stir until just wilted, 1-2 minutes.
- Remove from burner. Add **red pepper flakes** (to taste).



4

Finish the Dish

- Plate dish as pictured on front of card, drizzling **pasta** with **truffle oil** (to taste) and garnishing with **croutons**. Bon appétit!