



In your box

- 1 oz. Light Cream Cheese
- 4 Tbsp. Roasted Red Pepper Pesto
- 1 Shallot
- 1 oz. Grated Parmesan
- 1 Tbsp. Tomato Paste
- 2 oz. Baby Spinach
- 5 oz. Linguine

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak
- 20 oz. Steak Strips—Double Portion

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Colander, Medium Non-Stick Pan



Staff Pick

Roasted Red Pepper Steak Linguine

with spinach and Parmesan

NUTRITION per serving—Calories: 660, Carbohydrates: 62g, Fat: 25g, Protein: 47g, Sodium: 1544mg.

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

20-30 min.

Cook Within

6 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
- ☐ Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- ☐ Ingredient(s) used more than once: **Parmesan**

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **diced chicken**, follow same instructions as steak strips in Step 2, patting dry and seasoning with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as steak strips in Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes.
- If using 20 oz. **steak strips**, follow same instructions as 10 oz. steak strips in Steps 2, patting dry, seasoning with ½ tsp. salt and ¼ tsp. pepper. Follow same instructions as 10 oz. steak strips in Step 3, cooking in batches if necessary.

Minimum Internal Temperature

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



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Peel and halve **shallot**. Slice thinly.
- Separate **steak strips** into a single layer and pat dry. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.



3

Cook the Shallot and Steak Strips

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **shallot** to hot pan and stir occasionally until softened, 1-2 minutes.
- Add **steak strips** and stir occasionally until no pink remains on steak, 4-6 minutes.



4

Cook the Sauce

- Add **tomato paste**, ½ cup **pasta cooking water**, **red pepper pesto**, **cream cheese**, and ½ tsp. **salt** to pan and thoroughly combine. Bring to a simmer.
- Once simmering, stir occasionally until thickened, 3-5 minutes.
- Stir in **pasta** and **spinach** and cook until spinach is just wilted, 1-2 minutes.
- Remove from burner. Stir in **Parmesan** (reserve a pinch for garnish) until combined.
- *If too thick, add remaining 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 with reserved **Parmesan**. Bon appétit!