



In your box

8 oz. Cooked Penne Pasta
4 oz. Pepper and Onion Mix
2 tsp. Cajun Seasoning
1 oz. Grated Cotija Cheese
4 oz. Alfredo Sauce
3 fl. oz. Red Enchilada Sauce

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

Salt, Pepper



Oven-Ready

Southwestern Steak Alfredo

with cotija

NUTRITION per serving—Calories: 602, Carbohydrates: 47g, Fat: 27g, Protein: 42g, Sodium: 1523mg.

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

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Medium



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if needed. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **penne**, $\frac{1}{4}$ cup **water**, **Alfredo sauce**, **enchilada sauce**, **pepper and onion mix**, **Cajun seasoning** (use less if spice averse) , and a pinch of **salt** and **pepper** in provided tray until completely combined.
- Separate **steak strips** and place on pasta in a single layer. Season with a pinch of pepper.
- *If using **flank steak**, **ground beef**, **ground turkey**, or **diced chicken breasts**, follow same instructions.*



2

Bake the Pasta

- Bake uncovered in hot oven until no pink remains on steak and meal reaches a minimum internal temperature of 145 degrees, 18-20 minutes.
- *If using **flank steak**, follow same instructions. If using **ground beef**, bake uncovered in hot oven until meal reaches a minimum internal temperature of 160 degrees, 18-20 minutes. If using **ground turkey** or **diced chicken**, bake uncovered in hot oven until meal reaches a minimum internal temperature of 165 degrees, 18-20 minutes.*



3

Finish the Dish

- Carefully remove from oven. Top with **cheese**. Bon appétit!