



In your box

4 oz. Grape Tomatoes
½ tsp. Garlic Salt
1 oz. Grated Parmesan
4 oz. Sliced Zucchini
4 oz. Alfredo Sauce
6 oz. Orzo Pasta
.3 oz. Butter

Customize It Options

10 oz. Steak Strips
10 oz. USDA Choice Sliced Flank Steak
12 oz. Ground Turkey
10 oz. Antibiotic-Free Ground Beef

*Contains: milk, eggs, wheat

You will need

Salt, Pepper



Oven-Ready

Steak Alfredo Orzo

with zucchini and grape tomatoes

NUTRITION per serving—Calories: 735, Carbohydrates: 72g, Fat: 29g, Protein: 50g, Sodium: 1477mg.

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

Not Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **orzo**, **Alfredo sauce**, 1¼ cups **water**, **garlic salt**, and a pinch of **pepper** in provided tray.



Add the Steak Strips

- Separate **steak strips** and place evenly on **orzo**. Top with **tomatoes**, **zucchini**, ¼ tsp. **salt**, and **Parmesan**.
- *If using **flank steak**, follow same instructions. If using **ground turkey** or **ground beef**, break into small clumps and follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **orzo** is tender and no pink remains on **steak strips**, 20-25 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, 20-25 minutes. If using **ground turkey**, bake uncovered in hot oven until meal reaches a minimum internal temperature of 165 degrees, 20-25 minutes.*
- Carefully remove from oven. Stir in **butter**. Bon appétit!