



In your box

- .3 oz. Butter
- ½ oz. Grated Parmesan
- ½ oz. Crumbled Bacon
- 8 oz. Cremini Mushrooms
- 1 Shallot
- 4 tsp. Beef Demi-Glace
- 2 oz. Red Cooking Wine
- 3 oz. Peas
- 2 Puff Pastry Dough Squares

Customize It Options

- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Large Non-Stick Pan



Culinary Collection

Beef Bourguignon Pot Pie

with mushrooms and peas

NUTRITION per serving—Calories: 807, Carbohydrates: 37g, Fat: 52g, Protein: 44g, Sodium: 1381mg.
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

40-50 min.

Cook Within

6 days

Difficulty Level

Intermediate

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
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **puff pastry** until ready to use

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips cooking until flank steak reaches minimum internal temperature of 145 degrees.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Halve **shallot**. Slice halves into thin strips.
- Quarter **mushrooms**.
- 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. Add 2 tsp. **olive oil** and **steak strips** to hot pan.
- Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Transfer steak strips to a plate. Reserve pan; no need to wipe clean.



3

Bake the Puff Pastry

- Remove **puff pastry** from refrigerator. Place on prepared baking sheet. Top evenly with **Parmesan**, pressing gently to adhere.
- Bake in hot oven until golden brown, 10-12 minutes.
- While pastry bakes, cook vegetables.



4

Cook the Vegetables

- Return pan used to cook steak strips to medium-high heat and add 2 tsp. **olive oil**. Add **shallot** to hot pan and stir occasionally until softened, 3-4 minutes.
- Add **mushrooms** and **bacon**. Stir occasionally until browned and tender, 5-7 minutes.
- Stir in **demi-glace**, **red wine**, ¼ tsp. **salt**, and a pinch of **pepper**. Bring to a simmer.



5

Finish the Dish

- Once simmering, add ½ cup **water** and return to a simmer. Once simmering, stir occasionally until slightly thickened, 5-7 minutes.
- Stir in **steak strips** and **peas** until warmed through, 2-3 minutes.
- Remove from burner and stir in **butter** until melted.
- Plate dish as pictured on front of card, topping **puff pastry** with **steak strips** and **vegetables**. Bon appétit!