



In your box

- 2 tsp. Chipotle Seasoning
- 5 oz. Corn Kernels
- 8 oz. Cooked Penne Pasta
- ¼ oz. Cilantro
- 3 oz. Light Cream Cheese
- 1 oz. Tomato Chipotle Butter
- 3 oz. Diced Poblano
- 1 tsp. Seasoned Salt Blend

Customize It Options

- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak
- 4 Beyond Sausage Links
- 8 oz. Italian Pork Sausage Links

*Contains: milk, wheat

You will need

Salt, Pepper



Oven-Ready

Creamy Southwestern Steak Pasta

with corn and poblano peppers

NUTRITION per serving—Calories: 633, Carbohydrates: 60g, Fat: 27g, Protein: 41g, Sodium: 1657mg.

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

35-45 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Medium



Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine ½ cup **water**, **pasta**, **cream cheese**, and **seasoned salt** in provided tray.



Add the Steak Strips

- Separate **steaks strips** into individual strips. Top **pasta** with steak strips, then **seasoning blend**, **corn**, **poblano**, ½ tsp. **salt**, and a pinch of **pepper**.
- *If using **flank steak**, follow same instructions. If using **Italian sausage** or **Beyond Meat** sausage, remove from casing and add to pasta.*



Bake the Dish

- Bake uncovered in hot oven until **meal** reaches a minimum internal temperature of 145 degrees, 25-30 minutes.
- *If using **flank steak**, follow same instructions. If using **Beyond Meat sausage**, bake uncovered in hot oven until heated through, 25-30 minutes. If using **Italian sausage**, bake uncovered in hot oven until meal reaches a minimum internal temperature of 160 degrees, 25-30 minutes.*
- While meal cooks, stem **cilantro**, reserving leaves whole.
- Carefully remove from oven. Add **tomato chipotle butter** to tray and stir to combine. Garnish with cilantro leaves. Bon appétit!