



#### In your box

½ oz. Grated Parmesan  
8 fl. oz. Marinara Sauce  
10 oz. Precooked 5-Cheese Tortellini  
1 Red Bell Pepper  
2 tsp. Beef Demi-Glace

#### Customize It Options

10 oz. Steak Strips  
10 oz. USDA Choice Sliced Flank Steak  
10 oz. Antibiotic-Free Ground Beef  
4 Beyond Sausage Links

\*Contains: milk, eggs, wheat

#### You will need

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



Ready in 15

## Steak Strip Tortellini Marinara

with red peppers

NUTRITION per serving—Calories: 786, Carbohydrates: 72g, Fat: 32g, Protein: 47g, Sodium: 1626mg.

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

15 min.

Cook Within

4 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 4 cups **water** to a boil in a medium pot

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips
- If using **ground beef**, follow same instructions as steak strips in Steps 2, cooking with a pinch of **salt** and **pepper**, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **Beyond Sausage** crumble into bite-sized pieces. Follow same instructions as steak strips in Steps 2, breaking up sausage until warmed through, 6-8 minutes. *Vegeterian sausage will not browned.*

#### Minimum Internal Temperature

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



### Prepare the Ingredients

- Once water is boiling, add **tortellini** and cook until al dente, 3-4 minutes.
- Reserve ½ cup **pasta cooking water**. Drain tortellini in a colander and set aside.
- Stem, seed, remove ribs, and cut **red bell pepper** into ¼"-wide strips.
- Separate **steak strips** into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**.



### Cook the Steak Strips and Peppers

- Place a large non-stick pan over medium-high heat with 2 tsp. **olive oil**.
- Add **steak strips** to hot pan. Cook undisturbed until starting to brown, 2-3 minutes.
- Add **demi-glace** and **red bell pepper**. Then stir occasionally until browned and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.



### Add the Tortellini

- Add **tortellini**, **marinara**, and half the **pasta cooking water** to pan. Bring to a simmer.
- Once simmering, stir occasionally until sauce thickens slightly to coat pasta, 1-2 minutes.
- Remove from burner.



### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **Parmesan**. Bon appétit!