

# Steak Tips & Creamy Truffle Fettuccine

with Mushrooms, Spinach & Parmesan

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients\*



10 oz Pasture-Raised Tenderloin Steak Tips



½ lb Fresh Basil Fettuccine Pasta<sup>1</sup>



4 oz Mushrooms



3 oz Baby Spinach



1 bunch Parsley



1 bunch Thyme



¼ cup Cream



¼ cup Grated Parmesan Cheese



2 Tbsps Mascarpone Cheese



1 oz Garlic & Herb Spreadable Butter



1 Tbsp Verjus Rouge



3 oz Caramelized Onions & Garlic



2 Tbsps Vegetarian Worcestershire Sauce



¼ tsp Truffle Zest Seasoning<sup>2</sup>



1 Tbsp Weeknight Hero Spice Blend<sup>3</sup>

## WHY WE LOVE THIS DISH

Inspired by the flavors of classic beef stroganoff, this rich, savory dish features a decadent sauce that highlights mushrooms, caramelized onions, cream, truffle zest, and more. We're using it to coat our tender, juicy steak tips, then serving it all over ribbons of fresh basil fettuccine.



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup> previously frozen   <sup>2</sup> includes natural truffle flavor and black summer truffle   <sup>3</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Remove the **spreadable butter** from the refrigerator to soften.
- Remove the **pasta** from the refrigerator to bring to room temperature.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the **mushrooms** into bite-sized pieces.
- Pick the **thyme** leaves off the stems.
- Roughly chop the **parsley** leaves and stems.



## 2 Cook the steak tips

- Pat the **steak tips** dry with paper towels. Season with salt, pepper, and enough of the **weeknight hero spice blend** to coat (you may have extra).
- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steak tips in an even layer. Cook, without stirring, 2 minutes. Continue to cook, stirring occasionally, 1 to 3 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



## 3 Cook & finish the pasta

- Meanwhile, using your hands, carefully separate the strands of **pasta** and add to the pot of boiling water. Cook, stirring occasionally, 4 to 5 minutes, or until tender.
- Drain thoroughly and return to the pot. Add the **softened butter**; stir to coat.
- Cover to keep warm.



## 4 Start the sauce

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high heat until hot.
- Add the **mushroom pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **thyme leaves** and **caramelized onions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the mushrooms are softened.
- Add the **spinach**, **worcestershire sauce** (carefully, as the liquid may splatter), and **verjus**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the spinach is wilted.



## 5 Finish the sauce & serve your dish

- Reduce the heat to medium.
- Add the **cream**, **mascarpone**, **truffle zest**, and **cooked steak tips**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and heated through.
- Turn off the heat.
- Serve the **finished pasta** topped with the **finished sauce**. Garnish with the **parmesan** and **chopped parsley**. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steak tips an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.  
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