

Beef Scallopini with cremini mushrooms, marsala sauce, and egg noodles

BEEF

30 - 40 minutes

serves two













Marsala Sauce

Egg Noodles





Parsley

Pesto



Asparagus



Start here

- wash and pat dry all produce
- * items that you will need to provide

What you'll need

- 3 frying pans
- large pot
- strainer
- measuring cup

Salt and pepper*	1 tsp / 1/2 tsp
Butter / oil*	3 oz
Water *	8 cups
Flour*	1/4 cup
Beef striploin scallopini	4 x 3 oz
Cremini mushrooms	4 oz
Demi stock	4 oz
Marsala sauce	2 oz
Egg noodles	6 oz
Parsley	1/4 bunch
Pesto	1 oz

Please refer to our Meal Kit website for the most accurate allergen information.



Ingredients are packed in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. Cook pasta in lightly salted boiling water for approximately 10 minutes. Drain and prepare to add to pan.



2. Slice then sear the mushrooms in 1 oz of oil. When they start to colour, add marsala sauce. Continue to cook until sauce is lightly reduced (able to coat a spoon) add asparagus and sauté in the same pan with the mushrooms. Turn off heat.



3. Season flour with salt and pepper and sprinkle on plate. Dredge the scallopini on both sides in the flour. Heat oil in frying pan on medium heat.



4. In 1 oz of oil, pan sear each side for approximately 1 1/2 minutes. Remove the meat from pan.



5. In another pan heat 1 oz of oil and add in pesto. Toss noodles in pan. Season with salt and pepper to taste. Lightly turn to coat being careful not to break the noodles.



6. Place noodles onto two plates, rest the asparagus on the noodles. Top with scallopini, pour the remaining sauce with mushrooms from the pan over the scallopini. Finish with sprinkle of chopped parsley. Serve hot.



Save on your next meal kit!

By returning your Prepped branded meal kit bag you are helping to reduce waste and you will save \$5 on your future meal kit!
All packaging materials are compostable & recyclable