American Chop Suey

with Green Salad

🕐 ca. 20min   ✕ 2 Servings

This classic American comfort food is all grown up. We brown grass-fed ground beef and turn it into a creamy, cheesy tomato sauce before mixing in tender elbow macaroni. More shredded cheese melts onto the piping-hot pasta while a crisp green side salad with radishes is the perfect foil to this fast, crowd-pleasing dinner that defies borders.

What we send

- 4 oz elbow macaroni [1]
- 10 oz pkg grass-fed ground beef
- 1 radish
- 1 romaine heart
- 2 (¼ oz) Dijon mustard
- 8 oz tomato sauce
- 1 pkt beef broth concentrate
- ¼ oz steak seasoning
- 1 oz cream cheese [2]
- 2 oz shredded cheddar-jack blend [2]

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or apple cider vinegar) [3]
- sugar

Tools

- large pot
- medium skillet

Allergens
Wheat (1), Milk (2), Sulphites (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving
Calories 1000kcal, Fat 59g, Carbs 62g, Protein 47g

1. Cook pasta

Bring a large pot of salted water to a boil. Add **macaroni** and cook until al dente, 8–10 minutes. Reserve **¾ cup cooking water** and drain pasta. Return pasta to pot and cover to keep warm.

2. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and season with **a pinch each of salt and pepper**. Cook until well browned, 5–7 minutes.

3. Prep salad

Meanwhile, thinly slice **radishes**. Cut **romaine** into 1-inch pieces.

In a large bowl, whisk to combine **Dijon mustard, 3 tablespoons oil,** and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**.

4. Make sauce

To skillet, add **tomato sauce, broth concentrate, steak spice, ½ cup reserved pasta water**, and **¼ teaspoon sugar**. Bring to a simmer and reduce heat to medium-low. Add **cream cheese** and **half of the shredded cheese**; stir until melted. Season to taste with **salt** and **pepper**. Stir in **pasta** and thin out **sauce** with reserved pasta water, 1 tablespoon at a time, as needed.

5. Finish

Add **lettuce** and **radishes** to **bowl with dressing** and toss to combine.

Spoon **pasta** into bowls and top with **remaining cheese**. Serve alongside **salad**.

6. Serve

Enjoy!