



In your box

- 2 oz. Sliced Yellow Onions
- 1 Tbsp. Taco Seasoning
- ½ oz. Crispy Fried Onions
- .84 oz. Chipotle Aioli
- 2 oz. Shredded Cheddar Cheese
- 10 oz. Precooked Seasoned Potatoes
- 5 oz. Corn Kernels

Customize It Options

- 12 oz. Ranch Steaks
- 32 oz. USDA Choice Boneless Ribeye Steak (Serves 2)–Double Portion
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Crispy Onion-Crusted Grilled Steak

with cheddar potatoes

NUTRITION per serving—Calories: 774, Carbohydrates: 45g, Fat: 43g, Protein: 47g, Sodium: 1954mg.

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

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Spicy



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium-high heat. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes, onions, corn, seasoning blend, 2 Tbsp. water,** and a pinch of **salt** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Pat **steaks** dry, and season both sides with ¼ tsp. salt and a pinch of **pepper**. Drizzle with 1 tsp. **olive oil**.
- *If using **ribeye** or **chicken breasts**, follow same instructions.*



2

Grill the Meal

- Place grill bag on hot grill and cook until **potatoes** are warmed through, 16-18 minutes.
- Place **steaks** on hot grill and cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- *If using **ribeye**, follow same instructions. If using **chicken breasts**, grill until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.*
- Transfer steaks to a plate and rest, 5 minutes.



3

Finish the Meal

- Carefully, open grill bag and scoop out **potato mixture**. Stir **cheese** into potato mixture.
- Coarsely crush **crispy onions**.
- *If using **ribeye**, halve to serve.*
- Plate dish as pictured on front of card, topping **steak** with **chipotle aioli** (to taste) and crispy onions. Bon appétit!

For a Rainy Day

- If cooking indoors, preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry. Prepare a baking sheet with foil and **cooking spray**. Toss **potatoes, onions, corn, seasoning blend, 2 tsp. olive oil,** and a pinch of **salt** on prepared baking sheet until combined. Spread into a single layer and roast in hot oven until onions are soft, 16-18 minutes. While potatoes cook, pat **steaks** dry, and season both sides with ¼ tsp. salt and a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add steaks to hot pan, and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. Top **potato mixture** with **cheese**. Coarsely crush **crispy onions**. Follow same plating instructions as grilling.