



#### In your box

1 oz. Lemon Garlic Herb Butter  
12 oz. Asparagus  
½ oz. Crispy Fried Onions  
1.2 oz. Basil & Parmesan Cheese Spread

#### Customize It Options

12 oz. Sirloin Steaks  
14 oz. USDA Choice New York Strip Steak (Serves 2)  
13 oz. Boneless Skinless Chicken Breasts  
28 oz. USDA Choice New York Strip Steak (Serves 2)–Double Portion

\*Contains: milk, wheat

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

## Parmesan Basil Steak

with lemon butter asparagus

NUTRITION per serving—Calories: 559, Carbohydrates: 9g, Fat: 39g, Protein: 40g, Sodium: 1137mg.

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

20-30 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



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### Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- With your hands, break woody ends off **asparagus**. Season with 1 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Roll asparagus in oil and seasoning to coat evenly.
- Pat **steaks** dry, and season both sides with ¼ tsp. salt and a pinch of pepper. Rub with 1 tsp. **olive oil**.
- *If using 14 oz. NY strip steak, 28 oz. NY strip steak, or chicken, follow same instructions.*



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### Finish the Dish

- Rest grilled **steaks**, 2 minutes. Crumble **cheese spread** and sprinkle over steaks. Top with **crispy onions**, pressing gently to adhere.
- *If using NY Strip steak, halve to serve.*
- Plate dish as pictured on front of card. Bon appétit!



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### Grill the Meal

- Place **steaks** on hot grill and cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- While steaks cook, place **asparagus** on hot grill and cook until tender, 3-4 minutes, rolling once halfway through.
- Remove asparagus to a plate and top with **butter**. Roll asparagus to coat.
- *If using 14 oz. NY strip steak or 28 oz. NY strip steak, grill until steak reaches a minimum internal temperature of 145 degrees, 7-9 minutes per side. If using chicken, grill until reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.*

### 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**. Place **asparagus** on prepared baking sheet and toss with 1 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper**. Roast in hot oven until asparagus is tender, 10-12 minutes. Carefully remove from oven and top with **butter**, rolling asparagus to coat. While asparagus roasts, 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. Add 2 tsp. olive oil and steaks to hot pan. Cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. Remove steaks to a plate and rest, 3 minutes. Top with crumbled **cheese spread** and **crispy onions**.