



In your box

- 1 ½ oz. BBQ Sauce
- 1 oz. Shredded Cheddar Cheese
- 1 Jalapeño Pepper
- 1 oz. Seasoned Rice Wine Vinegar
- 1 Roma Tomato
- 1 fl. oz. Buttermilk Ranch Dressing
- 6 Small Flour Tortillas
- 4 oz. Sliced Red Onion

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt
- Mixing Bowl, Large Non-Stick Pan



Ready in 15

BBQ Ranch Steak Tacos

with pickled jalapeños

NUTRITION per serving—Calories: 735, Carbohydrates: 66g, Fat: 35g, Protein: 38g, Sodium: 1476mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **diced chicken breast**, pat dry and season with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Follow same instructions as steak strips in step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **whole chicken breast**, cut into 1" dice. Pat dry and season with $\frac{1}{4}$ tsp. salt and a pinch of pepper. Follow same instructions as diced chicken.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare Ingredients and Pickle Jalapeño

- Core **tomato** and cut into $\frac{1}{2}$ " dice.
- Stem **jalapeño**, seed, remove ribs, and slice into thin strips. *Wash hands and cutting board after working with jalapeño.* Combine jalapeño, **rice wine vinegar**, and a pinch of **salt** in a mixing bowl. Set aside at least 5 minutes.
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of salt.



3

Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.



2

Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** and **onion** to hot pan and stir occasionally until browned and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner and stir in **BBQ sauce** until coated.



4

Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **steak strips**, **cheese**, and **tomatoes**, and topping with **ranch dressing** and **pickled jalapeño** (to taste). Bon appétit!