



In your box

- ½ oz. Queso Fresco
- 6 oz. Black Beans
- ½ oz. Baby Arugula
- 2 French Rolls
- 3.7 oz. Cheese Sauce
- 2 oz. Red Salsa
- 🌶️ 1 Tbsp. Chipotle Pesto
- 5 oz. Corn Kernels

Customize It Options

- 12 oz. Sirloin Steaks
- 13 oz. Boneless Skinless Chicken Breasts
- 28 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)

*Contains: milk, wheat

You will need

Salt, Pepper, Cooking Spray
Mixing Bowl

Minimum Internal Protein Temperature

| | | | | |
|------|-------------|------|---------------|---------|
| 145° | Steak | Pork | Lamb | Seafood |
| 160° | Ground Beef | | Ground Pork | |
| 165° | Chicken | | Ground Turkey | |

Grill-Ready



Grilled Steak Sandwich

with queso fresco corn

NUTRITION per serving—Calories: 824, Carbohydrates: 84g, Sugar: 7g, Fiber: 4g, Protein: 52g, Sodium: 1555mg, Fat: 34g, Saturated Fat: 11g
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

Mild

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **corn, black beans, salsa,** and a pinch of **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Pat **steaks** dry, and season both sides with a pinch of **salt and pepper.**



2. Grill the Meal

- Place **grill bag** on hot grill and cook until **corn** is warmed through, 10-12 minutes.
- While grill bag cooks, place **steaks** on hot grill and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Transfer steaks to a clean cutting board and rest, 5 minutes.
- Separate **French roll** halves. Place rolls, cut-side down, on hot grill and toast, 30-60 seconds.

Customize It Instructions

- If using **14 oz. NY strip steak** or **28 oz. NY strip steak**, follow same instructions as sirloin in Steps 1 and 2, cooking in batches if necessary until steak reaches a minimum internal temperature, 9-11 minutes per side. Halve to serve.
- If using **chicken breasts**, follow same instructions as sirloin in Steps 1 and 2, cooking until chicken reaches minimum internal temperature, 4-6 minutes per side.



3. Finish the Dish

- Carefully, open grill bag and scoop out **corn**.
- Thinly slice **steaks**.
- Combine **cheese sauce** and **pesto** in a mixing bowl.
- Plate dish as pictured on front of card, slathering bottom **roll** with cheese sauce-pesto and topping with steak, **arugula**, and top roll. Garnish corn with **queso fresco**. Bon appétit!

For a Rainy Day...

- If cooking indoors, pat **steaks** dry, and season both sides with a pinch of **salt and pepper**. Thoroughly rinse any fresh produce and pat dry. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add steak to hot pan and cook until steak reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side. Transfer steak to a clean cutting board and rest, 5 minutes. While steak cooks, place another medium non-stick pan over medium heat and add 2 tsp. olive oil. Add **corn salad** and a pinch of **pepper** to hot pan and stir occasionally until tender, 3-5 minutes. Remove from burner. Thinly slice **steaks**. Combine **cheese sauce** and **pesto** in a mixing bowl. Follow same plating instructions as grilling.