



BBQ-Ranch Steak Flatbread

with caramelized onions and arugula

Prep & Cook Time

25-35 min.

Cook Within

Difficulty Level

Spice Level

Before you cook

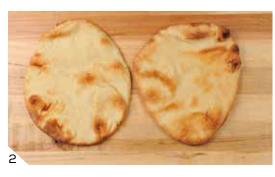
Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil



Caramelize the Onions

- Halve and peel **onion**. Slice halves into 1/4" strips.
- Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add onion slices to hot pan and stir occasionally until browned. 10-13 minutes.
- If pan becomes dry, add water 1 Tbsp. at a time.
- Remove from burner. Keep onion slices in pan.
- While onion slices caramelize, par-bake flatbreads.



Par-Bake the Flatbreads

- Place flatbreads directly on oven rack in hot oven and toast until lightly browned, 6-8 minutes
- While flatbreads bake, cook steak strips.

Customize It InstructionsIf using ground beef, follow

 If using ground beef, follow same instructions as steak strips in Step 3, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.

Minimum Internal Temperature

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



Cook the Steak Strips

- Separate **steak strips** into a single layer and pat dry.
- Place pan with onion slices over medium-high heat. Add steak strips to hot pan. Stir often until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner.



Assemble and Bake the Flatbreads

- Place **flatbreads** on a clean work surface and top evenly with **BBQ** sauce, steak strip-onion mixture, then cheese.
- Place flatbreads directly on oven rack, with prepared baking sheet below to catch any drips. Bake until cheese melts and flatbreads turn golden brown, 5-7 minutes.



Finish the Dish

• Plate dish as pictured on front of card, topping with **arugula** and **ranch dressing** (to taste). Bon appétit!