



#### In your box

½ oz. Baby Arugula  
2 oz. Shredded Cheddar-Jack Cheese  
1 ½ oz. Buttermilk Ranch Dressing  
1 Yellow Onion  
3 oz. BBQ Sauce  
2 Naan Flatbreads

#### Customize It Options

10 oz. Steak Strips  
10 oz. Antibiotic-Free Ground Beef  
10 oz. Ground Beef

\*Contains: milk, eggs, wheat

#### You will need

Olive Oil  
Baking Sheet, Medium Non-Stick Pan



## BBQ-Ranch Steak Flatbread

with caramelized onions and arugula

NUTRITION per serving—Calories: 966, Carbohydrates: 90g, Fat: 46g, Protein: 48g, Sodium: 1741mg.

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

Not Spicy

## 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

### Customize It Instructions

- 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°



1

#### Caramelize the Onions

- Halve and peel **onion**. Slice halves into ¼" 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.



2

#### 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.



3

#### 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.



4

#### 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.



5

#### Finish the Dish

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