



In your box

- 1 tsp. Fajita Seasoning
- 1 oz. Grated Parmesan
- ¼ oz. Cilantro
- 2 oz. Light Cream Cheese
- .6 oz. Butter
- 6 oz. Pepper and Onion Mix
- 5 oz. Corn Kernels

Customize It Options

- 12 oz. Sirloin Steaks
- 28 oz. Double Portion–USDA Choice New York Strip Steak (2 Steaks)
- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)

*Contains: milk

You will need

Olive Oil, 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 Sirloin Steak with Fajita Butter

and Mexican creamed corn

NUTRITION per serving—Calories: 595, Carbohydrates: 21g, Sugar: 6g, Fiber: 2g, Protein: 46g, Sodium: 1141mg, Fat: 40g, Saturated Fat: 17g
 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	Cook Within	Difficulty Level	Spice Level
25-35 min.	6 days	Easy	Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



1. Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **corn, pepper and onion mix, cream cheese, 1 Tbsp. water,** and $\frac{1}{4}$ tsp. **salt** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Pat **steaks** dry, and season both sides with $\frac{1}{4}$ tsp. salt and a pinch of **pepper**. Drizzle with 1 tsp. **olive oil**.



2. Grill the Meal

- Place **grill bag** on hot grill and cook until **pepper and onion mix** is tender, 15-18 minutes, flipping once halfway through.
- While grill bag cooks, place **steaks** on hot grill and cook until steaks reach a minimum internal temperature of 145 degrees, 4-5 minutes per side.
- Remove steaks to a plate and rest, 3 minutes.

Customize It Instructions

- If using **chicken**, follow same instructions as steaks in Steps 1 and 2, grilling until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **14 oz. NY strip steak** or **28 oz. NY strip steak**, follow same instructions as steaks in Steps 1 and 2, cooking in batches if necessary and grilling until NY strip reaches minimum internal temperature, 7-9 minutes per side. Halve to serve.



3. Finish the Dish

- Carefully, open grill bag and add **Parmesan**. Mix to combine.
- In a mixing bowl, combine **butter** and **fajita seasoning** until smooth.
- Stem **cilantro**.
- Plate dish as pictured on front of card, topping **steak** with **fajita butter** and garnishing **vegetables** with **cilantro**. Bon appétit!

For a Rainy Day

- If cooking indoors, stem **cilantro**. Pat **steaks** dry, and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add steaks to hot pan and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. While steaks cook, place another medium non-stick pan over medium-high heat and add 2 tsp. olive oil. Add **pepper and onion mix** and **corn** to hot pan and stir occasionally until tender, 3-5 minutes. Remove from burner and stir in **cream cheese**, $\frac{1}{4}$ tsp. salt, and **Parmesan**. In a mixing bowl, combine **butter** and **fajita seasoning**. Follow same plating instructions. Bon appétit!