



In your box

- .6 oz. Butter
- 2 oz. Sliced Red Onion
- 2 oz. Tuscan Tomato Sauce
- 8 oz. Precooked Seasoned Potatoes
- ½ tsp. Garlic Salt
- 1 oz. Grated Parmesan

Customize It Options

- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 13 oz. 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

Minimum Internal Protein Temperature

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

Grill-Ready



Grilled Tuscan Tomato Steak

with Parmesan potatoes

NUTRITION per serving—Calories: 759, Carbohydrates: 27g, Sugar: 9g, Fiber: 3g, Protein: 45g, Sodium: 1549mg, Fat: 50g, Saturated Fat: 15g
 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

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 **potatoes, onions, garlic salt**, 2 tsp. **olive oil**, 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 on both sides with a pinch of **salt** and pepper. Drizzle with 1 tsp. olive oil.



2. Grill the Meal

- Place **grill bag** on hot grill and cook until **potatoes** are warmed through, 15-18 minutes.
- While grill bag cooks, place **steaks** on hot grill and cook on one side until browned, 5-7 minutes.
- Flip steaks and top with **butter**. Once butter has melted, top with **tomato sauce**. Continue cooking until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes.

Customize It Instructions

- If using **ribeye** or **NY strip steak**, follow same instructions as sirloin steaks in Steps 1 and 2, grilling until steaks reach minimum internal temperature. Halve to serve.
- If using **chicken**, follow same instructions as sirloin steaks in Steps 1 and 2, grilling until chicken reaches minimum internal temperature.



3. Finish the Dish

- Carefully, open grill bag and scoop out **potatoes**.
- Plate dish as pictured on front of card, sprinkling potatoes with **Parmesan**. Bon appétit!

For a Rainy Day

- If cooking indoors, preheat oven to 400 degrees. Thoroughly rinse produce and pat dry. Prepare a baking sheet with foil and **cooking spray**. Toss **potatoes** and **onions** with **garlic salt**, 2 tsp. **olive oil**, and a pinch of **pepper** on prepared baking sheet. Spread into a single layer. Roast in hot oven until onions are tender, 10-12 minutes. While vegetables roast, pat **steaks** dry and season on both sides with a pinch of **salt** and pepper. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add steaks to hot pan and cook on one side until browned, 5-7 minutes. Flip steaks and top with **butter**. Once butter has melted, top with **tomato sauce**. Cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes. Follow same instructions for plating.