



# Steak Strip and Provolone Sandwich

WITH PICKLES AND HERBED OVEN FRIES

Classic



## Prep & Cook Time

30-40 MIN

## Cook Within

6 DAYS

## You Will Need

Olive Oil, Pepper, Cooking Spray  
Baking Sheet, Medium Non-Stick Pan

## Ingredients

1 tsp. Chimichurri Seasoning  
.84 oz. Mayonnaise  
2 Pretzel Buns  
2 Russet Potatoes  
2 tsp. Beef Flavor Demi-Glace Concentrate  
1½ oz. Sliced Smoked Provolone  
1½ oz. Dill Pickle Slices  
**Customize It Options**  
10 oz. Steak Strips  
12 oz. Boneless Skinless Chicken Breasts  
16 oz. USDA Choice New York Strip Steak  
20 oz. Double Portion Steak Strips

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/12290](http://www.homechef.com/12290)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.



## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

### Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **whole chicken breasts**, pat dry. Follow same instructions as steak strips in Step 3, cooking until browned and chicken reaches minimum internal temperature, 5-7 minutes per side. Slice, if desired.
- If using **New York strip steak** pat dry. Follow same instructions as steak strips in Step 3, cooking until browned and steaks reach desired doneness, 7-10 minutes per side for medium/medium well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.* Slice, if desired.



### 1. Start the Fries

- Cut **potatoes** into 1/2" fries. Pat dry.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, **chimichurri seasoning**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven until lightly browned, 25-30 minutes, tossing fries halfway through.
- While fries roast, continue recipe.



### 2. Prepare the Steak Strips

- Separate **steak strips** into a single layer and pat dry. Coarsely chop.



### 3. Cook the Steak Strips

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in **demi-glace** and 2 Tbsp. **water**. Cook until liquid is slightly reduced, 1-2 minutes.
- Remove from burner.



### 4. Assemble the Sandwiches

- Carefully push **fries** to one side of baking sheet and gently flip. *Baking sheet will be hot! Use a utensil.*
- Halve **buns**, if necessary. Place buns on empty side of baking sheet.
- Spread **mayonnaise** on bottom buns, then top with **steak strips** and **cheese**. Roast in hot oven until cheese is melted, 4-5 minutes.



### 5. Finish the Meal

- Plate dish as pictured on front of card, topping **steak strips** with **pickles** and top **buns**. Bon appétit!