



### In your box

- 2 Russet Potatoes
- 🔥 2 tsp. BBQ Spice Rub
- 4 oz. Cremini Mushrooms
- 2 Pretzel Buns
- 1 ½ oz. Mozzarella Slices
- 1 Tbsp. Horseradish Sauce
- 1 oz. Sour Cream
- 2 tsp. Beef Demi-Glace

### Customize It Options

- 10 oz. Steak Strips
- 20 oz. Double Portion–Sliced Pork
- 20 oz. Double Portion–Steak Strips
- 10 oz. Sliced Pork

\*Contains: milk, eggs, wheat, soy

### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Mixing Bowl, Large Non-Stick Pan

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Steak and Mushroom Melt on Pretzel Bun

with barbecue potato wedges

NUTRITION per serving—Calories: 902, Carbohydrates: 80g, Sugar: 9g, Fiber: 5g, Protein: 49g, Sodium: 1664mg, Fat: 43g, Saturated Fat: 12g  
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

45-55 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Mild

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



### 1. Roast the Potatoes

- Cut **potatoes** into ¼" wedges.
- Place potato wedges on prepared baking sheet. Toss with 2 tsp. **olive oil**, **BBQ spice rub**, and a pinch of **salt** and **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven, 20 minutes.
- Carefully, remove from oven and flip wedges. Roast again until golden brown and tender, 10-15 minutes.
- While potatoes roast, prepare ingredients.



### 2. Prepare Ingredients and Make Horseradish Cream

- Cut **mushrooms** into ¼" slices.
- Combine **sour cream**, **horseradish sauce**, and a pinch of **salt** in a mixing bowl. Set aside.
- Separate **steak strips** into a single layer and pat dry.

### Customize It Instructions

- If using **10 oz. sliced pork** or **20 oz. sliced pork**, follow same instructions as steak strips in Steps 2 and 3, cooking in batches if necessary and stirring occasionally until no pink remains and pork reaches minimum internal temperature, 4-6 minutes.
- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips in Steps 2 and 3, cooking in batches if necessary until steak strips reach minimum internal temperature of 145 degrees.



### 3. Start the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** to hot pan and stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove steak strips to a plate and season with a pinch of **salt** and **pepper**. Keep pan over medium-high heat.



### 4. Finish the Filling

- Add 2 tsp. **olive oil** and **mushrooms** to hot pan. Stir occasionally until browned, 3-5 minutes.
- Add **steak strips** and any accumulated juices, **demi-glace**, ¼ cup **water**, and a pinch of **salt** and **pepper**. Bring to a simmer.
- Once simmering, cook until liquid is slightly reduced, 1-2 minutes.
- Remove from burner.



### 5. Finish the Dish

- Halve **pretzel buns**, if necessary.
- Carefully, move **potato wedges** to one side of baking sheet and place buns on empty space. Top bottom buns evenly with **filling** and a **cheese slice**.
- Bake until cheese is melted, 4-5 minutes.
- Plate dish as pictured on front of card, slathering **horseradish cream** (to taste) on top bun. Bon appétit!