



In your box

- ½ oz. Crumbled Bacon
- 2 Russet Potatoes
- ½ oz. Grated Parmesan
- 🔥 ¼ tsp. Red Pepper Flakes
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 2 Ciabattas
- 1.26 oz. Mayonnaise
- 1 Red Bell Pepper

Customize It Options

- 10 oz. Steak Strips
- 13 oz. Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, eggs, wheat

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Ciabatta Steak Sandwich with Bacon Aioli and oven fries

NUTRITION per serving—Calories: 994, Carbohydrates: 86g, Sugar: 7g, Fiber: 6g, Protein: 47g, Sodium: 1550mg, Fat: 52g, 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

40-50 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 **450 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Prepare Ingredients and Bake Fries

- Cut **potatoes** into ½" sticks (fries) and pat dry.
- Place potato sticks on prepared baking sheet and toss with 4 tsp. **olive oil** until coated. Spread into a single layer.
- Bake in hot oven until lightly browned and tender, 28-30 minutes, gently flipping once halfway through.
- While potatoes roast, stem **red bell pepper**, halve, seed, and remove ribs. Cut into ¼" strips.
- Separate **steak strips** into a single layer and pat dry.



2. Make the Bacon Aioli

- Place a large non-stick pan over medium heat. Add **bacon** to hot pan. Stir occasionally until warmed through and crispy, 1-2 minutes.
- Transfer bacon to a mixing bowl and combine with **mayonnaise** and **red pepper flakes** (to taste). Set aside.
- Reserve pan; no need to wipe clean.

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 3, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side.



3. Cook the Steak Strip Mixture

- Return pan used to crisp bacon to medium-high heat and add 2 tsp. **olive oil**. Add **steak strips**, **red bell pepper**, and a pinch of **salt** and **pepper** to hot pan and cook undisturbed until lightly browned, 2-3 minutes.
- Then stir occasionally until pepper is tender, no pink remains on steak, and steak strips reach a minimum internal temperature of 145 degrees, 3-4 minutes.
- Add **demi-glace** and stir until combined, 60-90 seconds.
- Remove from burner. Rest, 3 minutes.



4. Toast Buns and Finish Fries

- Separate **ciabatta** halves.
- Place ciabatta directly on oven rack in hot oven, cut side down, and bake until toasted and golden brown, 2-3 minutes.
- Transfer **baked fries** to another mixing bowl and toss or gently combine with ¼ tsp. **salt** and **Parmesan**.



5. Finish the Dish

- Plate dish as pictured on front of card, spreading **aioli** on bottom ciabatta bun and topping with **steak strip mixture** and top ciabatta bun. Top **fries** with any remaining **Parmesan** from mixing bowl. Bon appétit!