



### In your box

- 6 oz. Pepper and Onion Mix
- ½ tsp. Garlic Salt
- ½ oz. Crispy Fried Onions
- 2 Green Onions
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 6 Small Flour Tortillas
- 1 oz. Light Cream Cheese
- 2 oz. Shredded Mozzarella

### Customize It Options

- 10 oz. Steak Strips
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Sliced Pork
- 12 oz. Impossible Burger

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Cooking Spray
- Medium Non-Stick Pan, Small Pot, Medium Oven-Safe Casserole Dish

### Minimum Internal Protein Temperature

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

Classic Meal Kit



# Philly Cheesesteak Enchiladas

with peppers and onions

NUTRITION per serving—Calories: 740, Carbohydrates: 59g, Sugar: 8g, Fiber: 2g, Protein: 43g, Sodium: 1647mg, Fat: 37g, 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

**Intermediate**

Spice Level

**Not Spicy**

## 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 casserole dish with cooking spray
- Ingredient(s) used more than once: **green onions, mozzarella cheese**

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **Impossible burger**, follow same instructions as steak strips in Step 2, breaking up burger until heated through, 4-6 minutes.
- If using **sliced pork**, follow same instructions as steak strips in Steps 1 and 2, stirring occasionally until no pink remains and pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop.



### 2. Cook the Filling

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** to hot pan and cook undisturbed, 2 minutes.
- Add **pepper and onion mix, white portions of green onions, garlic salt, and demi-glace**. Stir occasionally until no pink remains on steaks strips and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner and stir in half the **mozzarella cheese** (reserve remaining for sauce). Rest, 3 minutes.



### 3. Assemble the Enchiladas

- Place **tortillas** on a clean work surface. Divide **filling** evenly among tortillas, placing on center of tortilla.
- Fold tortilla over filling, then tuck tortilla under and roll. Place rolled enchilada, seam side down, in prepared casserole dish.
- Repeat with remaining tortillas.



### 4. Bake the Enchiladas

- Bake **enchiladas** in hot oven until **tortillas** are lightly browned, 5-7 minutes.
- While enchiladas bake, make cheese sauce.



### 5. Make Sauce and Finish Dish

- Place a small pot over medium-high heat. Add ¼ cup **water, cream cheese**, and a pinch of **salt** to hot pot. Bring to a simmer, stirring often.
- Once simmering, remove from burner. Stir in remaining **mozzarella cheese** until smooth and combined.
- Plate dish as pictured on front of card, topping **enchiladas** with sauce and garnishing with **green portions of green onions** and **crispy onions**. Bon appétit!